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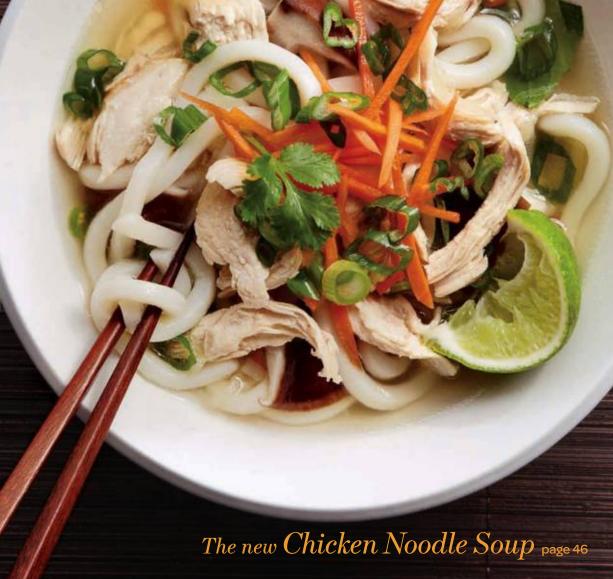
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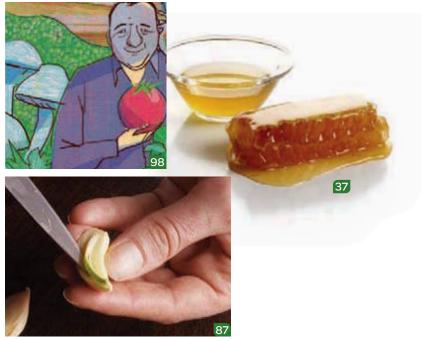
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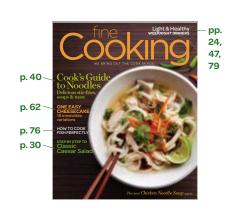
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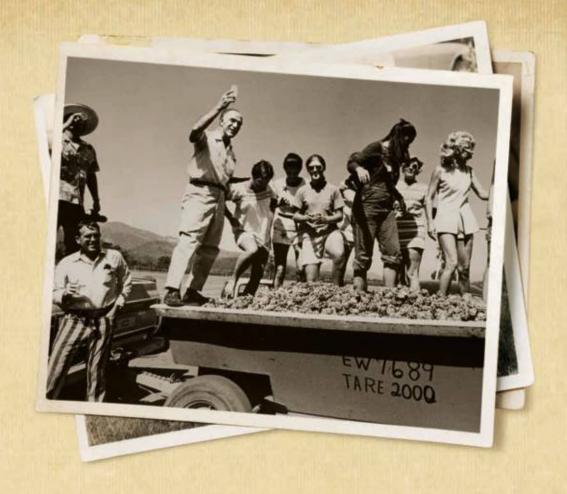
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Cover photograph by Pernille Pedersen (styling by Carrie Purcell); Contents photos by Scott Phillips; illustration by A. Richard Allen



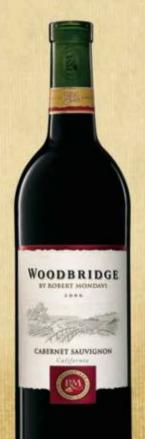
He made California a world-renowned destination for wine.

Maybe he can do the same for your house.

Skeptics laughed when Robert Mondavi doggedly set out to prove that California wines could be quality wines. But today a glass of Woodbridge by Robert Mondavi may make you smile in a totally different way.

His name is on the bottle. His story is in it.

by Robert Mondavi



Read. Log on. Cook. Repeat.

LATELY, NOT A DAY GOES BY that somebody doesn't ask me about the future of magazines. For all I know, you may be reading this online, in a digital format, or on an iPad; but I feel certain that magazines will not only continue to exist, but thrive, in ways both familiar (is there anything better than jumping into the bathtub with the latest issue of your favorite magazine and a glass of wine, or is that just me?) and new (heard of augmented reality?). I like to think that the gorgeous print product you hold will continue to inspire and instruct and lure you into the kitchen.

From there, you might click onto our Web site while tying on your apron. Could be you want to watch a video of the recipe you're itching to try, or look up one of its ingredients. Wondering what to serve with that dish? That's where our cool new tool, the Menu Maker, comes in: lots of great go-with ideas, along with a shopping list and timeline. Or you might experiment with the Recipe Maker, which allows you to customize a recipe, using favorite ingredients or simply those you have on hand.

Your dish done, you'll likely pick up the magazine again, first to compare your results to the story that inspired you, and then for another look through its pages and another recipe you want to make.

At least I hope that's how it works: Read. Log on. Cook. Repeat. Consider beginning that delicious journey with this issue's step-by-step guide to authentic French brioche (page 48), with any of the 18 how-to-choose variations on cheesecake (page 62), or with the cover's tart (lemongrass) and spicy (Thai bird chile) new take on chicken noodle soup (page 46). May that trip take you to flavors unknown and techniques untried, all in the name of a memorable dish you can then call your own.



Laurie Buckle, editor fc@taunton.com

more fine cooking



воок

If you're a vegetable lover, you won't want to miss this new book from Fine Cooking's editor at large Susie Middleton. Fast, Fresh & Green is packed with more than 90 recipes for everything from carrots and green beans to Tuscan kale and fava beans, all of them organized by technique—quick-braising, stir-frying, and grilling included. Choose your technique, choose your vegetable, and get cooking. Available April 28 from chroniclebooks.com.

SPECIAL ISSUE



Coming to a newsstand near you: Quick & Fresh, our spring-inspired collection of more than 75 recipes. Look for easy main-course salads, light and delicious fish recipes, and desserts that make the most of the season's fruit—plus a guide to fresh herbs, a versatile frittata recipe

(use what you have on hand), and more. Preorder at Taunton.com.

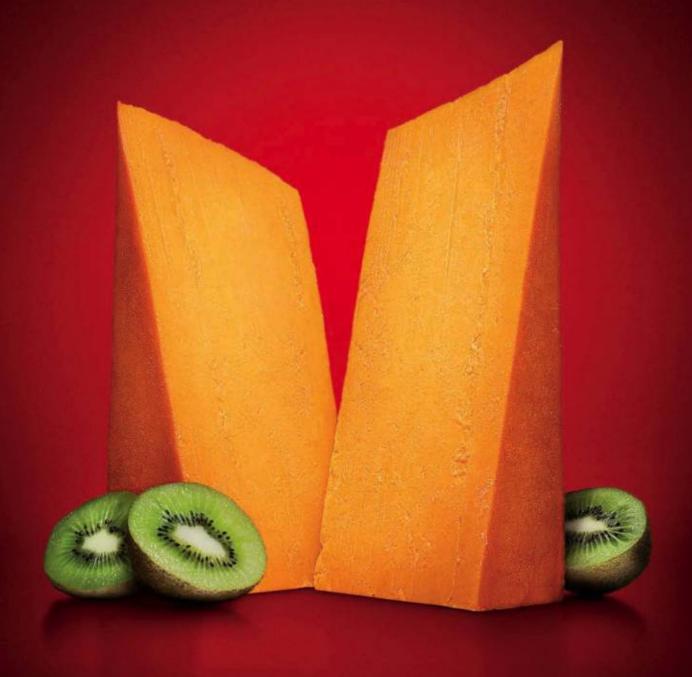
EVENT

We're excited to report that we will be sponsoring the upcoming *Fine Cooking* Epicurean Classic, a wine and food event like no other. Cooking demonstrations by expert teachers and cookbook authors, meet-the-pros get-togethers, tastings, and seminars fill three days in late August. For more information, go to FineCooking.com/ec.



Pastry chef Gale Gand at last year's Epicurean Classic.

Spoil your tongue.





THE WINNER

Reader tip: Keeping a piecrust from burning

To protect the edge of a 9-inch pie from becoming too dark, place the ring from a 10-inch metal removable-bottom tart pan upside down over the pie after it's partially baked.

—Tamara Mitchell, via email

We want to hear from you. Send us your best tip and we'll pick a winner from all the entries. Tamara is the winner of this Chef's Choice knife sharpener.

CALL OR WRITE: Fine Cooking, The Taunton Press, 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. Tel: 203-426-8171. Send an email: fc@taunton.com.



All in the family

My sister, daughter, and I decided to spend an afternoon together learning how to make the dumplings in your February/March issue. We made both the duck and shiitake and the pork and shrimp dumplings, and they were awesome. We ate most of them, put the rest in the freezer, and immediately started planning our Chinese New Year party.

—Lea Marie Gladyz, Buffalo, New York

Uses for the unusual

Thank you for telling your readers what to do with leftover pomegranate molasses (a bottle of which has been sitting in my pantry) and Shaoxing wine (Test Kitchen, February/March). One of the best things about cooking from your magazine is learning about new ingredients, but occasionally, I've avoided a recipe because I wouldn't know how to use up something unusual. Please continue to provide this service for adventurous cooks.

-Marta Alvarez, via email

Thanks...

Thank you for honing the new *Fine Cooking* that so worried those of us who loved the magazine pre-redesign. You listened and heard, which is not always the same thing. When my February/March issue arrived, I sat with a pen and paper to make out my shopping list, and hours and pages later, I

still wasn't through. We are in love with dumplings and can't wait to try Thy Tran's method. We are entertaining a vegetarian friend this weekend, and lo and behold, "Flex Your Meals" is tailor-made for our needs. I am back to watching the mail for my issue.

—Donna Bridger, via email

But no thanks...

I love *Fine Cooking* and its Web site. I use both all the time for recipes, inspiration, and ideas. But this month's issue was too much. Cold avocado soup doesn't sound good when it's 30°F outside. And I won't be making your duck confit either. Three pounds of duck fat? Easy to get on a European farm, maybe, but not very practical for me. So I'll wait for the next issue to do lots of cooking.

—Anne Gomes, via email

Praise for the braise

Recently, my husband enjoyed short ribs at a restaurant, and we were inspired to try cooking them. Two days later, I opened the February/March issue and read "Braised Short Ribs," which became our guide to making them for the first time. The ribs were wonderful, and the experience reinforced my trust in *Fine Cooking* and my admiration for your Cooking Without Recipes articles.

-Cindy Diamadi, Schwenksville, Pennsylvania

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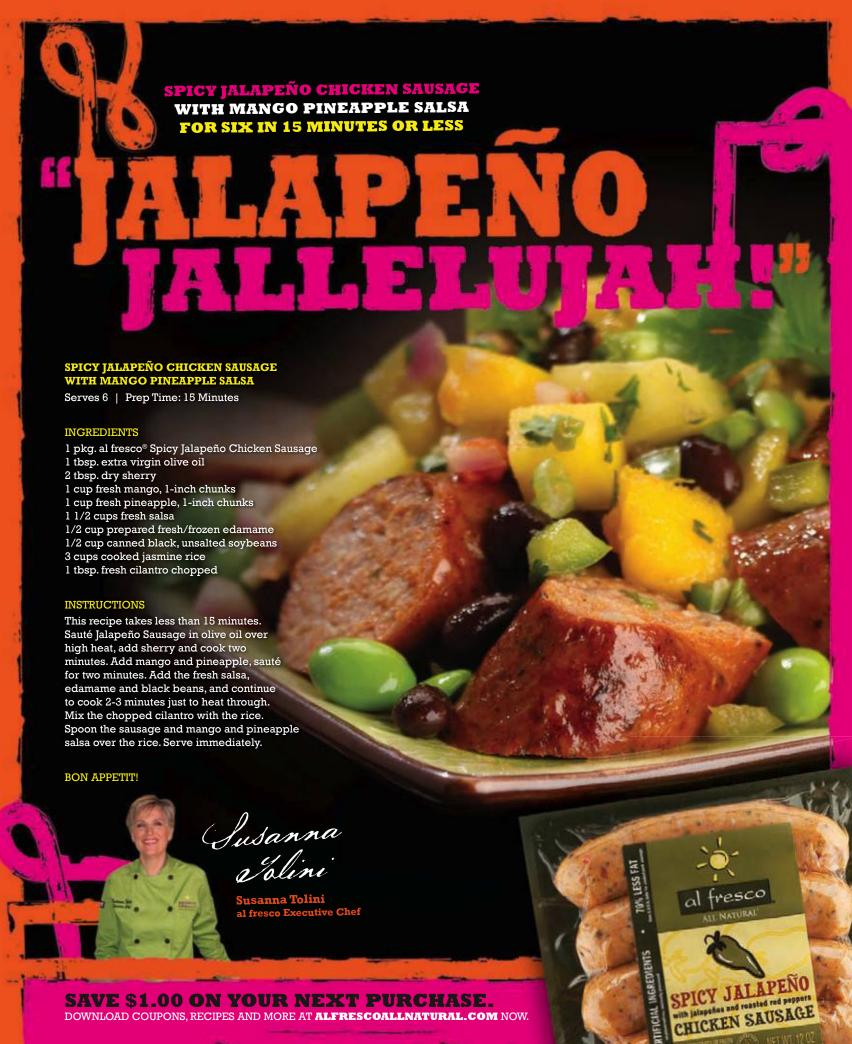
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Scott Conant ("Eggs Benedict," page 82), is the chef at Scarpetta restaurants in New York City and Miami, and Faustina in New York's Cooper Square Hotel. His

most recent cookbook, Bold Italian, was published in 2008.

- If not a chef, I would be... very unhappy.
- My favorite comfort food is... reducedfat, extra-chunky Skippy peanut butter.
- The last thing I cooked was... suckling pig.



Jennifer McLagan ("Slow-Roasted Leg of Lamb," page 56) is a chef, food stylist, food writer, and the author of two awardwinning cookbooks, Bones

and Fat. Her next book will be about cooking "the odd bits of the animal." She divides her time between Toronto and Paris.

- ullet My go-to weeknight dinner is... a~glassof Armagnac.
- The dish I most want to learn to cook is... hand-pulled Chinese noodles.
- For breakfast, I eat... nothing. Breakfast isn't for me. And I hate brunch with a passion.



Sara Jenkins ("All Choked Up," page 70) has cooked in top restaurant kitchens in Boston, New York City, Florence, Tuscany, and the Caribbean, and she's cur-

rently chef and co-owner of Porchetta restaurant in New York. She is also the author, with Mindy Fox, of Olives and Oranges: Recipes and Flavor Secrets from Italy, Spain, Cyprus, and Beyond.

- I'm currently obsessed with... the incredible street food scene in New York City.
- My favorite cookbook is... The Rangoon International Cookbook, a quirky little recipe collection put out in the 1950s by a woman's church group in Rangoon, Burma.
- My latest food discovery is... yuzu kosho, a spicy Japanese condiment made from yuzu zest, salt, and chiles.



Molly Stevens ("A New Way to Cook Fish," page 76), Vermont-based food writer, author, and cooking teacher, is also a longtime Fine Cooking contributing

editor. Her most recent cookbook, All About Braising, won awards from both the James Beard Foundation and the International Association of Culinary Professionals. She is currently working on a new cookbook about roasting.

- My favorite food memory is... picking strawberries and making jam with my mother.
- The dish I most want to learn to cook is... a good cup of coffee. I can't make one to save my life.
- My guilty food pleasure is... a soft-serve ice cream cone.



Camper English ("Drinks," page 37) writes about cocktails and spirits from one of the best drinking cities on the planet, San Francisco. He contributes to pub-

lications including the San Francisco Chronicle, Imbibe, and Tasting Panel, and blogs daily on Alcademics.com.

- Sweet or salty? Salty, but not on the rim.
- The strangest thing I ever drank was... a cocktail I made with the muddled leaves of one of my house plants. It was not good.
- The last thing I ate was... a sandwich too lowly for mention in this magazine.



John Ash ("Eggs Benedict," page 82) is a chef, cookbook author, cooking teacher, and radio personality who lives in Santa Rosa, California. His critically acclaimed

restaurant, John Ash & Company, opened thirty years ago. In 2008, he was voted Cooking School Teacher of the Year by the International Association of Culinary Professionals.

- The most overrated ingredient is... bacon. I love it, but enough is enough already.
- My favorite food memory is... the pressed "warm sandwich" that M.F.K. Fisher made us for lunch one afternoon. She made me sit on it for half an hour before slicing and serving it.
- My guilty food pleasure is... Frito pie.



Born in Denmark, photographer Pernille Pedersen ("Use Your Noodle," page 40, and the cover) now makes New York City her home.

She has shot for clients all over the world, including the Louisiana Museum of Modern Art in Denmark, The World of Interiors in London, and Travel & Leisure.

- My latest food discovery is... rice vinegar. It makes the most delicious vinaigrettes.
- The last thing I cooked was... multigrain
- My guilty food pleasure is... Bird Bath bakery chocolate butter cookies.

TWO OF A KIND



Andrew Schloss (at left, "Food Science," page 28) is a cooking teacher and prolific cookbook author who makes regular appearances on national television and radio

cooking shows. David Joachim (at right, "Food Science," page 28) is also a food writer, with more than 35 cookbooks to his name, including the award-winning The Science of Good Food, which he wrote with Andrew. They also recently launched Chef Salt, a line of artisanal salt seasonings.

- If not a food writer, I would be... Andrew: a flavor scientist.
- David: in construction.
- My latest kitchen purchase was... Andrew: a 19th century meat cleaver. David: a plastic avocado slicer. I saw it and thought, I need this!
- The strangest thing I've ever eaten was... Andrew: larvae in Latin America. David: duck testicles. They were much larger than I expected.

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What's for Dinner

In spring, the answer's bound to be asparagus, lamb, and other seasonal favorites. At FineCooking.com you'll find the tools, recipes, and videos to pull off a crowd-pleasing feast.



RECIPES

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Passover Menus

Plan your Passover meals from our tempting recipes, including tender braised brisket, fresh spring sides, and decadent flourless desserts, like this Chocolate-Almond Cake.

Cook the Issue Challenge

Are you up to the test? Cook as many recipes as you can from this issue of Fine Cooking. Post photos of what you're making to our Gallery, tell us what you love and what you don't, and vou could win some fantastic prizes. The more you cook from each issue, the more chances to win.

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MARKETPLACE

Shop Smarter, Eat Better



What they are

Blue crabs shed their shells between April and mid-September, as the waters along the Atlantic and Gulf coasts warm. Fishermen catch the crabs before they shed and keep them in bins of sea water to keep track of their progress. As soon as they molt, they're packed in wet straw, paper, or seaweed and shipped to restaurants and stores.

How to buy and store them

Buy live soft-shell crabs so they're at their peak of freshness. Look for active movement to confirm that the crabs are alive, and smell them-they should smell like the sea, and not at all fishy. If you can find only cleaned soft-shells wrapped in plastic, ask how long they've been in the case. Avoid cleaned crabs that are more than two days old.

Soft-shells come to market in five sizes, but hotels (4 to 41/2 inches across), primes $(4\frac{1}{2} \text{ to 5 inches})$, and jumbos $(5 \text{ to } 5\frac{1}{2} \text{ inches})$ are the easiest to find.

Buy soft-shells the day you plan to cook them. If that's not possible, have them cleaned (or clean them yourself; see page 91 for more information) and store them in the refrigerator, tightly wrapped, for up to one

day, or freeze them for up to three months. Defrost them in the refrigerator overnight.

How to cook them

It's best to cook soft-shells over direct heat so their shells become crisp. Because they're so juicy, soft-shells can splatter during cooking, so stand back or use a splatter screen over your pan. Soft-shells pair well with spring and summer ingredients like asparagus, ramps, English peas, fava beans, tomatoes, basil, and corn. Citrus, butter, ginger, scallions, cilantro, avocado, bacon, and mushrooms are also delicious with soft-shell crabs.

-Denise Mickelsen



soft-shell crab sandwiches with spicy tartar sauce

Serves 4

FOR THE TARTAR SAUCE

- 1/2 cup mayonnaise
- 1 Tbs. minced red onion
- 1 Tbs. finely chopped dill pickle
- 1 Tbs. rinsed and finely chopped capers
- 1 Tbs. thinly sliced fresh chives
- 11/2 tsp. Old Bay Seasoning
- 1 tsp. fresh lemon juice
- 1/4 tsp. hot pepper sauce, such as Tabasco

FOR THE CRABS

- 1/4 cup all-purpose flour
- 1/4 cup medium-grind yellow corn-

Kosher salt and freshly ground black pepper

- 4 jumbo soft-shell crabs, cleaned (bodies about 5 inches across; 3 to 31/2 oz. each after cleaning); see page 91 for more on cleaning
- 2 Tbs. canola or vegetable oil
- 1 Tbs. unsalted butter

TO ASSEMBLE

- 8 slices white sandwich bread,
- 4 large leaves Bibb lettuce
- 4 to 8 slices ripe tomato

MAKE THE SAUCE

In a small bowl, combine the mayonnaise, onion, pickle, capers, chives, Old Bay, lemon juice, and hot pepper sauce. Set aside.

COOK THE CRABS

In a wide, shallow bowl, combine the flour, cornmeal, 1/2 tsp. salt, and ¼ tsp. pepper. Dredge the crabs to coat on both sides (if the top shells are thicker than a piece of paper, pull them off before dredging). Heat the oil in a 12-inch skillet (preferably cast iron) over mediumhigh heat until shimmering hot. Add the butter to the skillet and swirl the pan to melt it. Add the crabs top side down and cook, shaking the pan once or twice, until crisp and browned, about 3 minutes. The crabs may pop and splatter, so be careful. Flip the crabs and cook until crisp and just cooked through (an instant-read thermometer inserted in the center of the crab should read 145°F), about 3 minutes more. Transfer the crabs to a large

ASSEMBLE THE SANDWICHES

paper-towel-lined plate

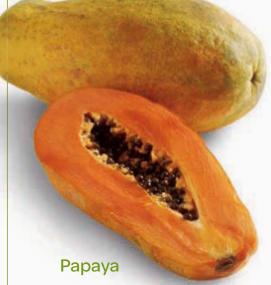
Spread the tartar sauce on the 8 slices of toast. Top 4 of the toast slices, sauce side up, with a piece of lettuce and 1 or 2 slices of tomato. Put one crab on each sandwich, top with the remaining toast, sauce side down, and serve.

Photographs by Scott Phillips; food styling by Michelli Knauer

WHAT WE'RE COOKING NOW

Papaya, Ramps, Watercress

Nine ways to use three seasonal ingredients we can't get enough of. *Fine Cooking* editors share some delicious ideas.



Papaya smoothie

Blend diced ripe papaya with plain yogurt, sweetened condensed milk, brown sugar, vanilla extract, ground

cinnamon, and ice. If the smoothie is too thick, thin it with a little regular milk or water. —Denise Mickelsen

Papaya-tomatillo salsa

In a small bowl, combine diced ripe papaya, diced tomatillo, minced jalapeño (seeds and ribs removed), and chopped red onion. Toss with fresh lime juice, a little olive oil, chopped fresh cilantro, and salt and pepper. Serve with tortilla chips.

-Samantha Seneviratne

Green papaya salad

Toss grated or julienned green (unripe) papaya with fresh lime juice, fish sauce, chopped fresh mint, chopped uts, and minced fresh Thai

peanuts, and minced fresh Thai chiles. This salad makes a great bed for stir-fried chicken or shrimp.

—Sarah Breckenridge

Ramps

Ramp and artichoke pizza

Slice the bulbs and leaves from a large bunch of ramps and toss them lightly with oil, salt, and pepper. Top a pizza crust with tomato sauce, mozzarella, sliced marinated artichoke hearts, and the ramps and bake in a very hot oven until the crust is crisp and the cheese is melted. Garnish with lemon zest and Parmigiano-Reggiano.

—Denise Mickelsen

(4)

Ramp pestoPulse trimmed ramps, toasted walnuts, and

toasted walnuts, and grated pecorino in a food processor. With

the motor running, drizzle in extravirgin olive oil until you have a coarse paste. Season to taste. Toss the pesto with cooked pasta or potatoes. —Samantha Seneviratne



Braised ramps with white beans and pancetta Sauté two medium bunches of trimmed

ramps in oil until golden. Add enough chicken broth to almost cover, then cover the pan and simmer until tender. Uncover and reduce the liquid slightly. Stir in cooked cannellini beans and crisp sautéed cubes of pancetta, and heat through. Toss with some fresh arugula, drizzle with olive oil, season, and serve.

—Melissa Pellegrino





Leek and watercress soup Cook the white part of chopped leeks in a large saucepan with a bit of

butter until soft. Cover by about an inch with chicken broth, bring to a boil, cover, and simmer until very tender. Off the heat, add a big bunch of trimmed watercress, cover the pot, and let it sit for 5 minutes. Season to taste with salt and pepper and serve as is, or purée in a blender for a smooth version. —Lisa Waddle



Open-face watercress sandwiches

Mix softened cream cheese with grated lemon zest, a pinch of salt, and a

few grinds of black pepper. Halve some focaccia horizontally and spread the cream cheese mixture onto the cut sides of the bread. Pile trimmed watercress on top of the cream cheese, slice, and serve.

-Pamela Winn



Stir-fried watercress with fresh garlic

Sauté sliced garlic in a hot pan with vegetable oil until fragrant. Add trimmed

watercress, a splash of soy sauce, and a pinch of crushed red pepper flakes and stir-fry until wilted.

 $-Rebecca\ Freedman$



For more ways to use these ingredients (and hundreds more), go to FineCooking .com/ingredients.



dried morels

To keep fresh morels for a day or two before drying, put them in a loosely closed paper bag in the refrigerator. This recipe can be easily adapted to work with as many fresh morels as you have; the drying time will be the same.

Yields 3 cups dried morels

1 lb. fresh morels (about 12 cups) Kosher salt

Put the morels in a large bowl with enough cold water to cover. Add a pinch of salt and soak for 2 to 3 minutes, gently stirring the morels with your fingers to loosen any grit. Drain well. If the morels are large-more than 2½ inches long-halve them lengthwise.

TO AIR-DRY

Thread a poultry needle with a long piece of unwaxed dental floss and string the morels through their stems lengthwise. Hang them in a dry, well-ventilated place (such as a pantry or kitchen) for about 36 hours, or until brittle and easily broken.

TO OVEN-DRY

Remove the racks from the oven. Thread a poultry needle with about 6 inches of unwaxed dental floss. Thread a morel crosswise through its stem. Remove the needle and tie the ends of the floss together

around a single rack wire so the morel will hang with its cap facing down. Repeat with the remaining morels and additional floss, spacing them about 2 inches apart on all sides. Return the racks to the oven, leaving any unused racks out. Set the oven to the lowest temperature you can and leave the door partially open. (If your oven cannot be set below 200°F, set it to warm. If it has a convection feature. use it to keep the air circulating.) Try to keep the oven temperature below 140°F so you don't cook the mushrooms instead of drying them. Dry the morels until they're brittle and easily broken, 8 to 10 hours depending on their size.

Note: You can also use a food dehydrator to dry fresh morels. Put the cleaned morels in the dehydrator and set it to 110°F for 8 to 10 hours.

STORING

Pack dried morels in freezer bags or storage containers and freeze for up to 1 year. You can also store them at room temperature in an airtight container for up to 6 months, but there will be some flavor loss over time.

Eugenia Bone is a recipe developer, food writer, and the author of Well-Preserved.

The dried and the cooked

Before cooking with dried morels, you'll need to rehydrate them. Put them in a bowl of cool water with a ratio of about 1 part morels to 3 parts water. To keep them submerged, fill a resealable baggie with water and set it on top of the morels. Soak them for 10 to 20 minutes, or until they're soft and return to their fresh shape. Strain and reserve the soaking liquid for cooking with the morels. (Always cook morels because they contain a naturally occurring substance that can cause stomach upset. This substance is neutralized when heated.)



For delicious recipes using dried morels and other dried mushrooms, go to FineCooking.com/extras.

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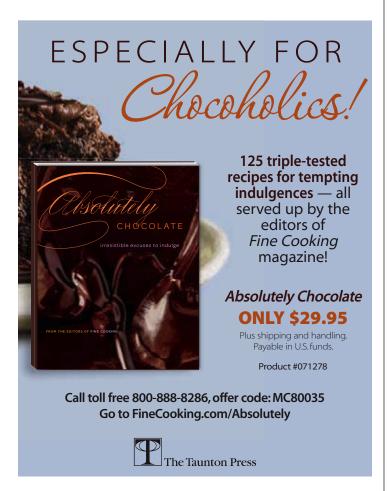


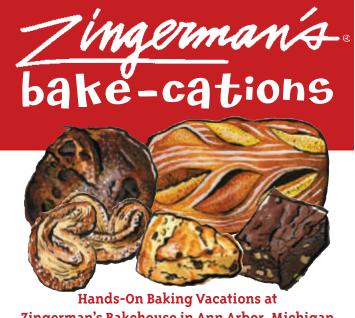
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roasted garlic

You can double or triple this recipe easily. It's great served simply on toasted bread, or in the delicious ideas at right.

Yields 1 cup mashed roasted garlic

- 10 medium heads garlic
- 1/4 cup extra-virgin olive oil Kosher salt and freshly ground black pepper
- 4 sprigs fresh thyme

Position a rack in the center of the oven and heat the oven to 400°F.

Slice 1/2 inch from the top of each head of garlic. Arrange the garlic cut side up on a large sheet of heavy-duty aluminum foil. Drizzle with 3 Tbs. of the oil and season with 14 tsp. each salt and pepper. Add the thyme sprigs and wrap the foil tightly to make a packet.

Roast until the cloves are light golden-brown and very soft, about 1½ hours. Remove from the oven and let cool.

To remove the garlic from the heads, squeeze the cloves from the bottom into

Five ways with roasted garlic

Roasting garlic mellows and sweetens its flavor and adds a delicious caramelized note. Here are five simple ideas for using roasted garlic.

Garlic-Roasted Chicken Smear mashed roasted garlic under the skin of a chicken, season with salt and pepper, and roast until it's golden-brown and cooked through.

Garlicky Vegetable Soup Deepen the flavor of your favorite vegetable soup recipe by stirring in some mashed roasted garlic.

Roasted-Garlic Risotto Make a basic risotto using olive oil, butter, arborio rice, white wine, broth, and Parmigiano-Reggiano. Stir in mashed roasted garlic and more butter in the last five minutes of cooking.

White Bean and Garlic Bruschetta Mash cooked white beans with some roasted garlic, a little chopped fresh rosemary, and finely grated pecorino. Spoon onto toasted slices of bread, drizzle with extra-virgin olive oil, and serve as a snack or appetizer.

Spicy Garlic Shrimp Sauté peeled, deveined shrimp with extra-virgin olive oil, sliced onion, mashed roasted garlic, crushed red pepper flakes, and smoked paprika. Add a splash of Spanish sherry and serve over steamed white rice.

a small bowl. Using a fork, mash the garlic with the remaining 1 Tbs. oil.

You can store the roasted garlic in an airtight container in the refrigerator for up to 2 weeks, or freeze for up to 1 month.



spaghetti with creamy braised garlic and leeks

Braising the garlic in this recipe takes away some of its punch, rendering it sweet and ultratender.

Serves 4

- 2 Tbs. unsalted butter
- 1 Tbs. extra-virgin olive oil
- 6 medium leeks (light-green and white parts only), halved and sliced crosswise into 1/2-inch pieces (10 cups)
- 10 medium cloves garlic, halved Kosher salt and freshly ground black pepper
- 1/2 cup dry white wine
- 1 cup lower-salt chicken broth
- 12 oz. dried spaghetti
- 1/2 cup heavy cream
- 1/2 oz. grated Pecorino Romano (1/3 cup)
- 1/4 cup chopped fresh flat-leaf parsley

Heat the butter and oil in a 12-inch skillet over medium-high heat until the butter has melted. Add the leeks, garlic, ½ tsp. salt, and 14 tsp. pepper and cook, stirring often, until the leeks begin to brown, 3 to 5 minutes. Add the wine and simmer until reduced by

half, about 1 minute. Add the chicken broth and bring to a simmer. Reduce the heat to low and press a 12-inch round piece of parchment over the leek mixture to cover completely (see Test Kitchen, p. 87, for more cook, stirring occasionally (you will have to lift the parchment), until the leeks are very

Uncover the skillet and remove the parchserved pasta water 1 Tbs. at a time to make a silky sauce that clings to the pasta.

Off the heat, stir in the cheese and parsley. Season to taste with salt and pepper, and serve.





garlic-infused mashed potatoes and celery root

Forget using a vegetable peeler to peel the celery root—a paring knife works better. Cut off the celery root's top and bottom, then slice off the skin, starting at the top and following the curve of the bulb down to the bottom.

Serves 6

- 1½ lb. celery root, peeled and cut into 1-inch pieces (3 cups) Kosher salt
- 2 lb. medium Yukon Gold potatoes (about 5), peeled and cut into 1-inch cubes (4 cups)
- 1 cup whole milk
- 10 medium cloves garlic, halved
- 3 fresh bay leaves (or 1 dried)
- ½ cup crème fraîche
- Tbs. unsalted butter, melted

Set a 4-quart saucepan of water over high heat. Add the celery root and 1 Tbs. salt and bring to a boil. When the water has boiled for 10 minutes, add the potatoes and cook until a skewer can easily penetrate the center of the potato and celery root pieces, about 15 minutes more.

Meanwhile, in a 1-quart saucepan, bring the milk, garlic, and bay leaves to a boil over medium-high heat. Remove from the heat, cover, and set aside to steep for 30 minutes.

Drain the potatoes and celery root. Pass them through a ricer (or a food mill fitted with a fine disk) back into the pan in which they were cooked. Over medium heat, cook the mixture, stirring often, so it loses some of its moisture, 1 to 2 minutes. You will see a white film on the bottom of the pot when the vegetables are dry.

Strain the milk mixture and stir it into the mashed mixture. Stir in the crème fraîche and butter. Season to taste with salt, and serve.





MAKE IT TONIGHT

Just 30 minutes to dinner, start to finish



quick chocolate bread pudding

Though sourdough bread is particularly good in this recipe, you can use any leftover crusty bread you have on hand. Whipped cream or your favorite flavor of ice cream is a perfect accompaniment.

Serves 4

- 1 cup whole milk
- 6 Tbs. packed light brown sugar
- 2 large eggs
- ½ tsp. pure vanilla extract
- 1/8 tsp. table salt
- 1 oz. (2 Tbs.) unsalted butter
- 5 oz. crusty sourdough bread, cut into %-inch cubes (4 cups)
- 4 oz. semisweet or bittersweet chocolate, broken into small pieces or chopped

Position an oven rack about 6 inches from the broiler and heat the broiler on high.

In a large bowl, whisk the milk, brown sugar, eggs, vanilla, and salt.

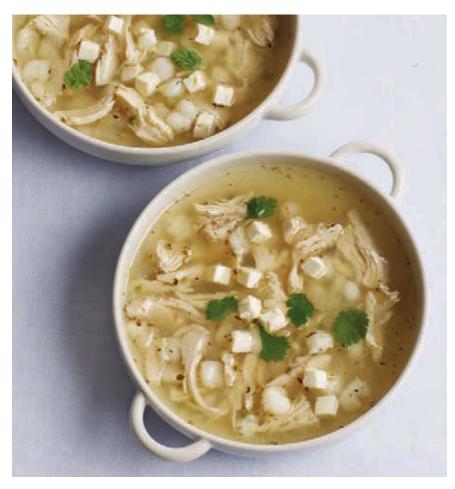
Melt 1 Tbs. of the butter in a 9- to 10-inch cast-iron skillet over medium heat. Add the bread and cook, tossing often, until toasted and golden-brown in spots, about 5 minutes. Add the bread to the milk mixture, toss to coat, and let soak for at least 5 minutes.

Wipe the skillet clean and return to medium heat. Melt the remaining 1 Tbs. butter in the skillet until just browned and fragrant, about 2 minutes. Spread the bread mixture evenly in the skillet. Nestle the chocolate pieces into the bread. Cook until the pudding is browned around the edges and just set in the center, 4 to 5 minutes.

Transfer the skillet to the oven and broil until golden-brown on top and completely set, 1 to 2 minutes more. (Watch closely to ensure that any chocolate pieces poking out of the pudding don't burn.) Scoop the bread pudding into bowls and serve warm or at room temperature.

—Liz Pearson





chicken soup with lime and hominy

This is a quick and easy version of sopa de lima, a comforting yet refreshing Yucatan chicken soup made tangy with fresh lime juice. Tasty garnishes include fried tortilla strips (or tortilla chips), diced avocado, and fresh cilantro.

Serves 4

- 12 oz. boneless, skinless chicken breasts
 - Tbs. vegetable oil
- 1 small white onion (8 oz.), chopped
- 4 medium cloves garlic, minced
- 1 small jalapeño, minced
- 1 quart lower-salt chicken broth
- 1 15-oz. can hominy, drained
- 1 tsp. dried Mexican oregano, crumbled if the leaves are large
- 4 to 5 Tbs. fresh lime juice Kosher salt and ground black pepper
- 2½ oz. cotija or feta cheese, cut into ¼-inch cubes (½ cup)

Cut each chicken breast crosswise into 1½-inch-wide pieces.

Heat the oil in a 6-quart pot over mediumhigh heat until shimmering. Add the onion and cook, stirring often, until softened, about 5 minutes. Stir in the garlic and jalapeño and cook, stirring often, until fragrant, about 45 seconds. Add the broth, hominy, oregano, and chicken. Raise the heat to high and bring to a boil. Reduce the heat to medium, cover, and simmer gently, stirring occasionally and adjusting the heat as needed to maintain a simmer, until the chicken is cooked through, about 10 minutes.

Transfer the chicken to a plate. Using two forks, shred the meat into bite-size pieces and return to the pan. Bring the soup back to a simmer over medium heat, stir in the lime juice, and season to taste with salt and pepper. Ladle into bowls, top with the cheese, and serve immediately.

—Dawn Yanagihara



linguine with roasted asparagus and almond pesto

This pesto recipe doubles easily; keep any extra in a sealed container in the refrigerator for up to a week. It's delicious on crostini for a quick bite, or served with roast chicken or salmon.

Serves 4 to 6

Kosher salt

- 34 lb. asparagus, trimmed
- 2 cups grape tomatoes
- 14 cup extra-virgin olive oil
- 1/2 cup sliced almonds
- 1/4 cup fresh basil leaves
- 2 Tbs. finely grated Parmigiano-Reggiano
- 1 lb. dried linguine Freshly ground black pepper

Position racks in the upper and lower thirds of the oven and heat the oven to 425°F. Bring a large pot of well-salted water to a boil over high heat.

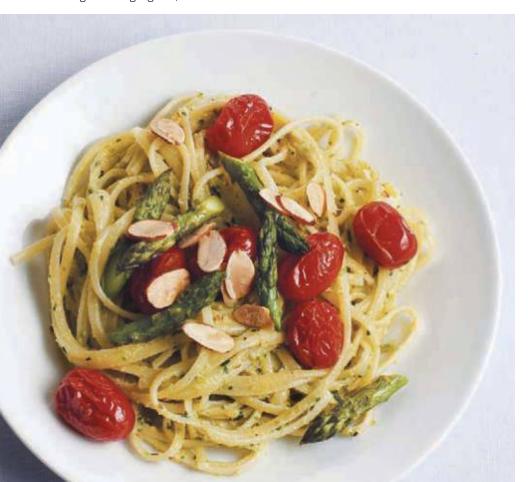
Arrange the asparagus in a single layer on one half of a large rimmed baking sheet. Arrange the tomatoes on the other half of the sheet. Drizzle both with 1Tbs. of the oil, season with ¼ tsp. salt, and toss to coat. Roast on the top rack until the tomatoes have collapsed and the asparagus are bright green, about 20 minutes.

While the vegetables roast, put the almonds on another rimmed baking sheet and toast on the bottom rack, stirring occasionally, until fragrant and lightly browned, 10 to 12 minutes.

Reserve 1 heaping Tbs. of the almonds for garnish and put the remaining almonds in a food processor. Remove the tips from the asparagus and set aside. Roughly chop the remaining asparagus and add to the food processor along with the basil, cheese, ½ tsp. salt, and the remaining 3 Tbs. olive oil. Pulse until a coarse paste forms, about 10 seconds. Season to taste with salt and pepper and transfer to a large serving bowl.

Cook the linguine in the boiling water according to package directions until al dente. Drain the pasta and reserve ½ cup of the pasta cooking water. Add the pasta to the pesto and toss to coat. If necessary, add some or all of the reserved cooking water to loosen the pesto to a saucy consistency. Garnish with the tomatoes, asparagus tips, and reserved almonds, and serve.

—Allison Fishman





sautéed spinach with white beans and pine nuts

This side dish is a fine partner for roast pork or fish. For a simple vegetarian meal for two, serve a larger portion topped with a poached or fried egg. If you can't find small white beans, you can use cannellini beans.

Serves 4 as a side dish

- 2 Tbs. extra-virgin olive oil; more for garnish
- 2 Tbs. pine nuts
- 1 large clove garlic, thinly sliced
- 1 15.5-oz. can small white beans, rinsed and drained
- 1 lb. fresh spinach, trimmed and washed Kosher salt
- ½ cup lightly packed fresh basil (about 15 leaves), thinly sliced
- 1 Tbs. finely grated lemon zest Freshly ground black pepper

Heat a 12-inch skillet over medium heat. Add the olive oil, pine nuts, and garlic and cook, stirring often, until the pine nuts are golden and the garlic is fragrant, 1 to 2 minutes. Stir in the beans and cook until heated through, about 1 minute.

Add the spinach and ¼ tsp. salt, and cook, turning with tongs, until wilted, about 2 minutes. Remove from the heat and add the basil, lemon zest, and a few grinds of pepper. Taste and adjust the seasonings. Garnish with a drizzle of olive oil, and serve.

 $-\!Allison\,Fishman$

tilapia with scallions and black bean sauce

You can find Chinese black bean garlic sauce and Asian chile sauce in the Asian section of your supermarket. They're also good additions to marinades and sauces.

Serves 4

- 3 Tbs. Chinese black bean garlic sauce or black bean chile sauce
- 1 Tbs. ovster sauce
- 2 tsp. lower-sodium soy sauce
- 1 tsp. Asian sesame oil
- 1 tsp. rice vinegar
- 11/2 lb. tilapia fillets, cut into 2-inch pieces
- 1 cup long-grain white rice, preferably jasmine
- 1 Tbs. peanut oil
- 2 small bunches scallions, trimmed and cut into 1-inch lengths
- 1 Tbs. Asian chile sauce, such as Sriracha

In a large bowl, stir the black bean sauce, oyster sauce, soy sauce, sesame oil, and rice vinegar. Add the fish and stir gently to coat. Cover and let sit for 20 minutes. Meanwhile,



cook the rice according to package directions and keep warm.

Heat the oil in a well-seasoned wok or 12-inch nonstick skillet over medium-high heat until the oil shimmers and a piece of scallion dropped in the pan sizzles vigorously. Add the fish all at once, distributing it evenly around

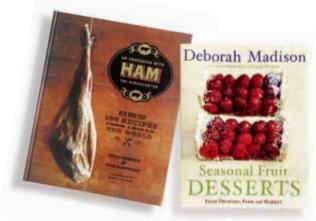
the pan. Cook without stirring for 3 minutes. Add the scallions and stir gently. Cook, stirring occasionally and gently, until the thickest part of a piece of fish is opaque throughout (cut to check), 2 to 3 minutes more.

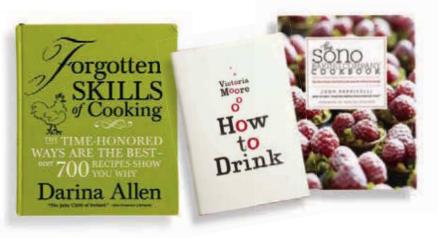
Serve with the rice, drizzled with chile sauce.

— Jay Weinstein









The Reading List

New must-reads for food lovers, by KIMBERLY Y. MASIBAY

Ham: An Obsession with the Hindquarter With More than 100 Recipes from Around the World

by Bruce Weinstein and Mark Scarbrough (Stewart, Tabori & Chang, \$29.95)

In this witty ode to pork's most-beloved primal cut, Scarbrough and Weinstein obsess upon ham of every ilk. From rarefied dry-cured imports like Culatello di Zibello and Jamón Ibérico to down-home country hams and popular wet-cured varieties like Honey Baked, the authors delight in it all. Start cooking the book with their recipe for Roasted Fresh Ham with a Maple-Spice Glaze. If you've had only cured hams, this luscious roast is a revelation. After that, let your appetite guide you where it will: perhaps toward Asia for vinegary Filipino Twice-Cooked Pork, or to Kentucky for Fried Country Ham Steaks with Red-Eye Gravy. There are more than 100 tempting recipes to choose from, and you're going to want to try them all.

Seasonal Fruit Desserts From Orchard, Farm, and Market

by Deborah Madison

(Broadway Books, \$32.50)

It's often said that ripe fruit is the perfect end to a good meal, but if you love dessert, what you really want is that peach plus a little something more. That's exactly what Deborah Madison serves up in this lovely new book. With restraint, reverence, and a sure hand, she crafts amazing desserts that honor all that's glorious about in-season fruit. Her tactic is simple: She pairs an exquisite fruit with a flattering accompaniment or two, like Fuyu persimmon with a few drops of hazelnut oil, or fragrant strawberries with really good shortbread cookies and basil-infused whipped cream. These are desserts that depend not on baking prowess but rather on the quality of the ingredients.

The Forgotten Skills of Cooking

The Time-Honored Ways Are the Best-Over 700 Recipes Show You Why

by Darina Allen

(Kyle Books, \$40)

Often called the Julia Child of Ireland, Darina Allen runs the world-renowned Ballymaloe Cookery School, where her Forgotten Skills courses are incredibly popular. This transporting book is a product of those classes, and it will delight anyone who wants to connect with such endangered domestic tasks as churning butter, foraging, and making homemade apple cider. Allen is an astounding teacher, and her enthusiasm for good things and old-fashioned thriftiness is impossible to resist. She shares stories, recipes, tips, and techniques that will inspire you to craft all sorts of staples that these days usually come in packages from the grocery store. Once you taste your own vinegar and bread and cheese, and get into the swing of making them, chances are, you won't go back to the modern way. At least, that's Darina Allen's sincere hope.

How to Drink

by Victoria Moore

(Andrews McMeel, \$18.99)

If a disappointing cup of coffee has ever thrown your entire morning off kilter, then you understand the importance of a good drink at the right moment. In this charming volume, the British wine critic Victoria Moore thoughtfully explores the place of drinks in our daily rituals. The book is a love letter to all things liquid—a standout among a sea of wine guides and cocktail compendiums. In addition to fantastic recipes for drinks and foods to pair with them, Moore offers advice on selecting the right beverages for every season and occasion, creating a drinks pantry, and savoring the simple act of sipping.

The SoNo Baking Company Cookbook

The Best Sweet and Savory Recipes for Every Occasion

by John Barricelli

(Clarkson Potter, \$35)

Buy this book, turn straight to page 86, and make the SoNo Brownies. They're unabashedly dense and fudgy with a double blast of chocolate—chips for sweetness, cocoa for intensity—and you'll need them to sate your sweet tooth as you peruse the rest of John Barricelli's repertoire. At his SoNo Baking Company & Café in South Norwalk (SoNo), Connecticut, he produces baked goods that are beyond great, and in this book he offers more than 100 of his best-loved recipes. They're all winners, from the simple, rustic Pumpkin Raisin Muffins and Buttermilk Scones to his challenging Classic Croissants (so worth it) and otherworldly Chocolate Bavarian Torte. Along the way you'll glean heaps of excellent advice that will help you bake better than you ever thought you could.

Kimberly Y. Masibay is a Fine Cooking contributing editor.





Our latest buys for the kitchen and table. BY DENISE MICKELSEN

Scoop-Spoons

New scoops from Kuhn Rikon come in handy color-coded 1-, 2-, and 3-tablespoon sizes and make perfectly uniform balls of cookie dough or scoops of ice cream. \$20 to \$24 at factorydirect2you.com;

866-233-6587.



Must-Try Sauces

Savory chutneys from Virginia Chutney Company are a perfect addition to a cheese plate, or for topping roasted or grilled fish, meat, or poultry. We especially love the gingery, spicy plum and the hot peach with habanero peppers. **\$6.95** at virginiachutney.com; 540-675-1984.



LaValletta organic dried beans and grains, produced by a sister and brother team on their family farm in Umbria, Italy, have a robust, nutty flavor, thanks to the rich soil in which they were grown. \$8 to \$13 at www .gustiamo.com; 718-860-2949.



Pep up your dinner table with this cheerful handthrown and handpainted earthenware "dandelion" bowl by South African ceramicist John Newdigate. \$115 at conranusa.com; 866-755-9079.

Store and Stack

littala's new sealable and stackable glass jars are a beautiful storage solution for dried herbs and spices, and leftover vinaigrettes, marinades, sauces, and condiments. Available in six colors, including water green (shown). \$17 to \$20; go to iittala.com

for stores.

A Baker's Find

This gorgeous 18-inch maple rolling pin is turned by hand, trimmed with green milk paint, and finished with walnut oil (or mineral oil for those with nut allergies) by renowned Maine furniture maker Peter Turner. \$32; 207-799-5503.





THE SCIENCE OF

Alcohol's Role in Cooking

How wine, beer, and spirits bring more flavor to the table. BY DAVID JOACHIM AND ANDREW SCHLOSS

A GLASS OF WINE WITH DINNER makes a meal more civilized and enjoyable. Yet the real power of alcohol, especially for the cook, lies not in what it does at the table but what it does in the kitchen.

Like salt, alcohol brings out the flavor in food. Whether you're cooking with wine, beer, or liquor, the alcohol in those beverages improves flavor perception in at least two important ways: by evaporation and by molecular bonding. Let's take them one at a time.

Into thin air

Open a bottle of 16-year-old Lagavulin single malt and you smell the scotch right away. The alcohol molecules swiftly carry subtle caramel aromas and soft peaty smoke to your olfactory sensors (that is, your nose). The alcohol molecules can do this because they're volatile, meaning they evaporate rapidly.

That's why adding a splash of kirsch to a fruit salad or macerating peaches in Pinot Noir helps convey the fruit's aroma to our nostrils, enhancing our overall enjoyment of the food. This "volatility effect" works best when a dish contains a low concentration of alcohol—1 percent or less. If more than 5 percent of the dish is alcohol, the aroma of the alcohol will dominate.

Hitching a ride

Food also benefits from alcohol's second remarkable quality: It bonds with both fat and water molecules. In this way, alcohol bridges the gap between our aroma receptors (which respond only to molecules that can be dissolved in fat) and food (which consists primarily of water). This is crucial, because most of the great "flavor" in food comes from aromas in the

nose rather than tastes in the mouth. (Notice that you can't fully "taste" your food when you have a stuffy nose.)

Alcohol's ability to bond with both fat and water is well illustrated by a marinade or brine. In this case, the flavor compounds in aromatics like garlic, herbs, or other seasonings dissolve only in fat (i.e., they are fat-soluble). Alcohol helps carry those compounds into the meat that's soaking in the marinade. At the same time, alcohol also carries any water-soluble flavor compounds into the meat's cells. (Water-soluble flavors include sweet, sour, salty, and bitter.) The result of alcohol's efforts? More flavor and aroma in the marinated food. And it doesn't take much: Adding even a tablespoon of neutral-tasting vodka to a marinade or brine noticeably improves the flavor penetration of the marinade.





The same principle is at work when you baste a piece of meat with wine, beer, or spirits during cooking. Of course, the liquid helps moisten the meat's surface, but the alcohol also carries flavor compounds into the meat, improving its taste.

High intensity

Alcohol's enhancement of flavor perception can be seen in reduction sauces as well. When you deglaze a pan with wine after searing a steak, not only are you capturing the deliciously browned proteins stuck to the bottom of the pan, but you're also dissolving them in alcohol, which carries additional flavor to the sauce. If you deglaze with a nonalcoholic liquid such as broth, fruit juice, or water, the flavor of your sauce won't be as intense.

With both of alcohol's flavor-enhancing abilities, less is more. When it comes to evaporation, just a jigger of tawny port in a braised beef dish can make a distinct difference in flavor perception. And with molecular bonding, just a splash of a spirit in a marinade intensifies the flavors in the finished dish. All the more reason to bring alcohol into the kitchen.

beer-buttered roasted rib-eye with beer and cider sauce

Here's a taste of alcohol's role in cooking. Dark beer is used three ways—as a marinade, for basting, and in the sauce.

Serves 6 to 8

FOR THE MARINADE

- 21/4 cups dark beer
- 2 yellow onions, diced (about 2 cups)
- 1/3 cup unsulfured molasses
- 3 medium cloves garlic, minced
- 3 Tbs. kosher salt
- 2 bay leaves
- 14 tsp. freshly ground black pepper
- 1 4- to 5-lb. boneless rib-eye beef roast

FOR THE RUB

- 1 Tbs. sweet paprika
- 1 Tbs. ground coriander
- 1 Tbs. dry mustard
- 11/2 tsp. freshly ground black pepper
- 1 tsp. kosher salt

FOR THE SAUCE

- 6 oz. (12 Tbs.) unsalted butter, thinly sliced
- 1½ cups dark beer
- 1/2 cup apple cider
- 1/4 cup apple cider vinegar
- 1/4 cup Worcestershire sauce

MAKE THE MARINADE

In a large bowl, combine the beer, onions, molasses, garlic, salt, bay leaves, pepper, and 1¼ cups water. Add the beef, cover, and refrigerate for 4 to 6 hours, turning occasionally.

MAKE THE RUB

In a small bowl, combine the rub ingredients. Remove the beef from the marinade, pat dry, and rub all over with the spice mixture. Put the meat on a rack set in a roasting pan and let stand at room temperature for 1 hour.

BEGIN THE SAUCE

Melt 6 Tbs. of the butter in a 2-quart saucepan over low heat. Add the beer, cider, vinegar, and Worcestershire and stir to combine. Remove from the heat. Transfer half of the sauce to a 2-cup liquid measure and set aside.

ROAST THE BEEF

Position a rack in the center of the oven and heat the oven to 425°F. Roast the meat, basting every 20 minutes with the reserved sauce in the measuring cup, until an instantread thermometer inserted in the meat reads 125°F to 135°F for rare to medium rare, 114 to 134 hours. Transfer the roast to a carving board and let rest for 15 to 20 minutes.

FINISH THE SAUCE

Meanwhile, bring the sauce left in the saucepan to a boil over medium-high heat. Boil until reduced to % cup, about 5 minutes. Reduce the heat to low and swirl in the remaining 6 Tbs. butter.

Slice the roast thinly against the grain and serve with the sauce.

David Joachim and Andrew Schloss are the authors of the award-winning reference book The Science of Good Food.

Does the Alcohol Used in Cooking Burn Off?

Contrary to popular belief, the alcohol added to a dish does not "burn off" during cooking. How much is retained in a finished dish is determined by several factors: the amount of alcohol added, the amount of heat applied, the cooking and standing time, and the physical dimensions of the cookware.

If your aim is to put on a show, flambé is the way to go, but if you're trying to reduce the amount of alcohol in a finished dish, the most effective method is to simmer or bake the mixture in a wide uncovered pan for an extended period of time. See the chart below.

Amount of alcohol retained during cooking

| 3 | O | |
|---|----------|-------------|
| Preparation / Method | Retained | Evaporated |
| Flamed (flambé) | 75% | 25% |
| Left uncovered overnight, no heat | 70% | 30% |
| Stirred into mixture and baked or simmered for 1 hour | 25% | 7 5% |
| Stirred into mixture and baked or simmered for 2½ hours | 5% | 95% |

Source: USDA Table of Nutrient Retention Factors, Release 6



HOW TO MAKE

Caesar Salad

A classic salad every cook should know how to prepare. BY SUSIE MIDDLETON

WE DON'T KNOW EXACTLY WHO INVENTED THIS ICONIC SALAD of crisp romaine lettuce and garlicky croutons, with its tangy, creamy dressing. Some say it was Giacomo Junia, an Italian chef working in Chicago, who named it in honor of Julius Caesar. Others credit Tijuana chef and restaurateur Caesar Cardini, who allegedly found himself short on salad ingredients late one night in 1924 and improvised with items he had on hand.

Whatever its true origins, we're just happy we don't have to go to a restaurant to satisfy our craving for the crunchy, cheesy goodness of a classic Caesar. Making one at home is as simple as shopping for the best ingredients (including top-quality Parmigiano-Reggiano) and using them to make your own salad, croutons, and dressing. The homemade versions are worlds better than the store-bought—and the secret to Caesar success.

Need to Know



Tossing cubed white bread with melted garlic butter before toasting makes for addictive croutons.

Start with the right lettuce Crunchy romaine is a must for this salad. Buy a whole head (not bagged hearts) so it's at its freshest, and wash to remove any grit. Dry the leaves thoroughly in a salad spinner or with a kitchen towel so the dressing adheres well.

Make your own croutons The best croutons come from white sandwich bread . After baking, they're crunchy on the outside and still a bit chewy inside. Plus, homemade croutons don't have the preservatives of most store-bought croutons.



Coarsely grated Parmigiano-Reggiano gives the Caesar dressing and the salad great texture and flavor.

Use the best cheese High-quality Parmigiano-Reggiano makes all the difference here. It's used in the salad and in the dressing. Buy a chunk and grate it yourself in a food processor or use the small round holes on a box grater for a coarse, sandy texture.

Don't skip the anchovies They give the dressing that classic Caesar flavor, with no hint of fishiness.

Tool Kit

Check to make sure you have these kitchen essentials before making Caesar salad:

- Sharp chef's knife
- Large rimmed baking sheet
- Small (2-quart) saucepan
- Large liquid measuring cup
- Wooden spoon
- Blender
- Small food processor or box grater
- Large salad bowl
- Tongs or salad servers



CooksClub members: Watch this recipe being made at FineCooking.com/extras.

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classic caesar salad

Leftover dressing is great on pasta or potato salad, or brushed on grilled chicken or fish.

Serves 4 to 6

FOR THE DRESSING

- 14 cup canola oil
- 14 cup extra-virgin olive oil
- 6 oil-packed anchovies
- 4 large cloves garlic, smashed and peeled
- 1 large egg yolk
- 2 Tbs. fresh lemon juice
- 2 tsp. Dijon mustard
- 1 tsp. finely grated lemon zest
- ½ tsp. Worcestershire sauce
- 14 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 1 oz. Parmigiano-Reggiano, finely grated (½ cup)

FOR THE SALAD

- 2¾ oz. Parmigiano-Reggiano
 - 1 large head romaine lettuce (about 1 lb., 6 oz.), trimmed, quartered lengthwise, then cut crosswise into 1- to 11/2-inch strips (12 to 13 cups), washed and dried Kosher salt and freshly ground black pepper
 - 1 recipe Garlic-Butter Croutons (at right)

MAKE THE DRESSING

In a liquid measuring cup, combine the canola and olive oils. Put the remaining dressing ingredients except the Parmigiano in a blender and blend until thoroughly combined. With the motor running on medium high, carefully pour in the oils in a slow, steady stream. The dressing will emulsify as soon as all of the oil is incorporated. Stop the motor, add the Parmigiano, and quickly blend to combine. (You can store the dressing, tightly covered, in the refrigerator for up to 3 days.)

MAKE THE SALAD

Cut the Parmigiano into small cubes and pulse it in a small food processor until coarsely grated to the consistency of large pieces of sand (not too fine). Alternatively, grate the cheese on the small round holes of a box grater.

Put the lettuce in a large salad bowl. Drizzle a scant 1/3 cup of the dressing over the lettuce and toss well. Taste and add more dressing if necessary, a teaspoon or so at a time, until the leaves are nicely dressed. Add ¼ cup of the Parmigiano and toss well. Taste a leaf and add more cheese if you like or pass more at the table. Season to taste with salt and pepper. Add the croutons, toss well, and serve.

- into 3/4- to 1-inch pieces (about 4 cups)
- oz. (6 Tbs.) unsalted butter
- 2 large cloves garlic, smashed and peeled Kosher salt

Position a rack in the center of the oven and heat the oven to 350°F.

Put the bread cubes on a large rimmed baking sheet. Melt the butter in a 1- to 2-quart saucepan over medium-low heat. Add the garlic, mashing it gently with the back of a wooden spoon, and raise the heat to medium. Cook, stirring occasionally, until the butter is fragrant (the garlic may start to brown around the edges), 3 to 4 minutes. Remove from the heat and discard the garlic. Drizzle the butter over the bread cubes. Toss with your hands until the cubes are evenly coated. (Don't worry if some crumble.) Spread them in a single layer and sprinkle with ¾ tsp. salt. Bake until the croutons are a deep golden-brown, 15 to 17 minutes. Let cool completely. (You can store the croutons in an air-tight container for up to 2 days or freeze for up to 3 weeks.)

Note: This recipe contains a raw egg. If that's a concern, use a pasteurized egg.

Susie Middleton is Fine Cooking's editor at large.



Eat Your Colors

We all know that antioxidants keep us young and healthy. But how to work them into our diets? Fill those plates with color! BY ELLIE KRIEGER

I BELIEVE IN THE POWER OF COLOR. I accent my office with red to help me stay energized and focused; my bedroom is swathed in calming, cool neutrals; and my living room is filled with inviting warm orange tones. I like to carry a bright umbrella on a rainy day. It's human nature to be drawn in by color and respond to it on an emotional level. That's why it makes perfect sense that nature has fashioned its most nutritious foods to be the most attractively and desirably colorful. To get the full spectrum of health-protective antioxidants, all you need to do is eat the rainbow in produce.

You see, antioxidants (compounds found in food that protect our cells from damage, helping us stay youthful and healthy) can actually impart different colors to fruits and vegetables. Beta carotene, for instance, gives carrots, mangos, and winter squash their brilliant yellow-orange hue. Tomatoes and watermelon can credit lycopene for making them red, and blueberries have anthocyanins to thank for their blue-ness.

Color also makes food appealing and exciting. So there's no better way for a food lover (who also cares about health) to approach a meal than to eat colorfully. You don't need to eat all the colors of the spectrum in one sitting, though. Spreading them throughout the week is a smart way to a balanced diet. Think of the plate as a canvas and add splashes of color wherever possible.

Of course, you can pile all the colors on one plate as well, as I do in this delicious grilled vegetable salad, which taps most of the rainbow—red tomatoes, orange peppers, yellow and green squash, and violet-red onion. Not only is this dish a nutritional powerhouse, but it also has big flavor and visual appeal. And it's versatile, too: You can substitute any combination of vegetables you have on hand. Just remember to think color.

"There's no better way for a food lover (who also cares about health) to approach a meal than to eat colorfully," says Ellie.

Good to Know

Before eating, ask yourself, Where's the color in this dish? If it's not there, add it-here are some colorful ideas.

- Add blueberries, dried cherries, or sliced strawberries to your cereal or oatmeal.
- Spread creamy ripe avocado on your toast and top with a slice of tomato.
- Pile shaved carrots and cucumber on your sandwich
- Replace pale lettuce in your salad with dark-green arugula
- or spinach; add orange or grapefruit segments, sliced pears or apples, or pomegranate seeds.
- Stir chopped kale or escarole into your pasta sauce or bean or lentil soup.
- Toss chopped tomatoes and fresh herbs into your scrambled eggs.



grilled vegetable salad with feta

This fresh, colorful salad is perfect with grilled or roast chicken, steak, or lamb, and a slice of crusty bread.

Serves 4 as a side

- 1 small or ½ medium fennel bulb with fronds attached
- 1 medium orange bell pepper, stemmed, seeded, and cut lengthwise into 4 or 5 pieces
- 1 medium red onion, cut into ¼-inch-thick slices
- 1 medium zucchini, cut lengthwise into ¼-inch-thick slices
- 1 medium yellow squash, cut lengthwise into ¼-inch-thick slices
- ¼ cup extra-virgin olive oil Kosher salt
- 3 Tbs. red wine vinegar Freshly ground black pepper

- 11/2 cups grape tomatoes, halved
- ½ cup crumbled feta cheese (2½ oz.)
- 3 Tbs. loosely packed thinly sliced fresh basil

Cut the stalks off the fennel bulb. Remove about ¼ cup of the fronds from the stalks, chop the fronds, and reserve. Cut the fennel in quarters lengthwise and trim away most of the core, leaving just enough intact to keep the layers together. Slice the quarters lengthwise ¼ inch thick.

Prepare a medium gas or charcoal grill fire (alternatively, use an indoor grill pan over medium-high heat). Arrange the vegetables in a single layer on a tray or work surface. Brush both sides of the vegetables with 2 Tbs. of the olive oil and season with ¼ tsp. salt.

Grill the vegetables in batches, flipping once, until both sides are nicely charred and the vegetables are just tender, about 12 minutes total for the fennel, 10 minutes total for the pepper, and 6 minutes total for the onion and squash. When the vegetables are cool enough to handle, cut them into ½-inch dice and transfer to a large bowl.

In a small bowl, whisk the remaining 2 Tbs. olive oil, the vinegar, ¼ tsp. salt, and ¼ tsp. pepper. Toss the vegetables with the dressing. Gently stir in the tomatoes and fennel fronds. Season to taste with more salt and pepper. Divide the salad among 4 plates and sprinkle with the feta and basil.

Registered dietitian Ellie Krieger is a Fine Cooking contributing editor.





How we tested

We evaluated ten 9-inch springform pans by baking a plain cheesecake, a pineapple crumb cake, and a quiche in each. We evaluated the pans for even baking, successful ring release and transfer from the base, overall construction, and ease of cleaning. We opened and closed the clasp on each pan 50 times consecutively to test how well it maintained tension after extensive use, and immersed the pans in a hot water bath and poured water into them to test for leaking.

A SPRINGFORM PAN IS A MUST-HAVE for bakers. It consists of two removable parts: a metal ring that forms the sides of the pan, and a base that the ring fits into. To assemble the pan for baking, set the ring into the grooved edges of the base and close the ring's clasp to tighten the sides. Once the contents of the pan are baked and cooled, you can open the clasp to remove the ring, leaving the cake intact on its base.

A springform pan's removable sides come in handy when making delicate cakes and baked goods that can't be easily moved from baking pan to cooling rack to serving plate, such as cheesecakes (see page 62), tortes, crumb cakes, mousse cakes, and quiches. But of the many springform pans on the market, which should you buy? We've done the research (well, baking) for you, and here are our favorites.



What to look for

Keep these things in mind when shopping for a springform pan:

Construction

A heavy-duty pan will bake evenly, won't warp, and will be less prone to dents, which can affect the ring's seal.

Resilient clasp

Like a buckle, the clasp on a springform pan closes to seal the ring tightly on the base and opens to stretch the ring wider than the cake it just baked. The best pans have clasps that function smoothly, with just the right amount of tension, and hold up after extended use.

Design

Choose a pan with a flat base (without raised edges) so you can easily transfer your cake or quiche from the base to a serving plate.

Nonstick coating

This is essential for easy clean up and—more important—to help the ring release well.

Spring a leak

Not one pan we tested was truly leakproof. After all, the base and ring are two separate pieces. We recommend setting a rimmed baking sheet on a rack under the springform pan to keep your oven clean in case of leaks. If you're baking in a water bath, wrap the outside of the pan in two layers of foil.

Maryellen Driscoll is a Fine Cooking *contributing editor.*







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White sugar is out. Natural sweeteners like agave nectar, honey, and unrefined brown sugar are in. Here's how to use them to make better cocktails at home. BY CAMPER ENGLISH

THERE ARE DOZENS OF WAYS to sweeten a cocktail, but most recipes call for just one: simple syrup, a combination of white sugar and water. Trend alert: That's all about to change. Today's top bartenders are swapping out the flavorless white stuff with everything from organic brown sugar to maple syrup.

Taking a cue from chefs, bartenders across the country are looking back to the early days of cocktails and recreating drinks with ingredients that are less processed and of better quality, rather than the artificial flavors and sweeteners from the apple-tini era. They're using honey, agave nectar, and raw sugars, among others, to make syrups that go way beyond "simple."

The right sweet stuff

These natural ingredients do more than sweeten a cocktail: They flavor it, adding complexity as white sugar never could. Raw brown sugars (many of them organic)—including demerara, turbinado, and evaporated

cane juice sugar—retain some of their natural molasses content, so they have different levels of moisture and robust, earthy molasses flavor. Agave nectar comes from the cooked and filtered sap of the agave plant (which is also used to make tequila and mezcal). It can be light or dark, and its flavor ranges from mild to an almost maple syrup taste. As for honey, the darker the color, the stronger its flavor—and the more intense the cocktail.

How to use them

So, you've picked up some natural sweeteners and are ready to add them to your home bar. Begin by turning them into syrups (pages 38–39) so they dissolve easily into your cocktails. Then get mixing.

A delicious drink to get you started is the Fresh Mamie Taylor (page 38), which pairs scotch with a syrup of organic evaporated cane juice sugar and raw ginger for spicy heat and a rich sweetness.

A great honey drink is the Queen Bee Mojito (page 39), featuring a honey-sweetened mixture of rum, lime, fresh mint, and sparkling wine that boasts bigger, bolder flavor than a typical Mojito made with white sugar and soda water.

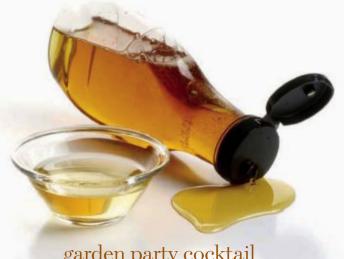
The refreshing, lightly spicy Garden Party Cocktail (page 38) beautifully showcases the pairing of silver tequila and light agave syrup (a natural match because they come from the same plant), with cucumber and jalapeño thrown in for a cool flavor kick.

Beyond these recipes, you can experiment with pairing by color: darker sweeteners (dark brown sugars, maple syrup) match with darker, heavier spirits (dark rum, bourbon, brandy), just as light sweeteners (agave, mild honey) go well with pale spirits (light rum, gin, cachaça).

So save the white sugar in your cupboard for baking and start thinking like a bartender. With a wide range of alternative sweeteners at your disposal, there's no longer any need to keep your syrups simple.

Continued on page 38





garden party cocktail

Ted Kilgore, the beverage manager of Taste by Niche in St. Louis, Missouri, based this cocktail on the natural pairing of agave nectar (for more information see Test Kitchen, p. 87) and tequila, which come from the same plant. Serves 1

- 1 fl. oz. (2 Tbs.) fresh lime juice
- 1 fl. oz. (2 Tbs.) agave syrup (at right)
- 4 sprigs fresh cilantro; more for garnish
- 3 1/4-inch-thick slices English cucumber
- 1 ¼-inch-thick slice jalapeño

2 fl. oz. (1/4 cup) 100% agave blanco (silver) tequila, preferably Lunazul

Combine the lime juice, agave syrup, cilantro sprigs, 2 of the cucumber slices, and the jalapeño in a chilled cocktail shaker. Muddle well. Add the tequila and fill the shaker with ice. Put the lid on the shaker and make sure you have a tight seal. Shake as hard as you can for 30 seconds and then strain into a highball glass filled with fresh ice. Rub the remaining

cucumber slice around the rim of the glass to season it; then use it to garnish the drink, along with a sprig of cilantro.

TO MAKE AGAVE SYRUP

Combine equal parts light agave nectar and hot water and stir to dissolve. Let cool completely before using. Store in the refrigerator for up to 1 month.



fresh mamie taylor

The classic Mamie Taylor calls for ginger ale or ginger beer, but Thad Vogler, owner of Bar Agricole in San Francisco, uses a fresh ginger syrup made with organic evaporated cane juice sugar in this version.

Serves 1

- 2 fl. oz. (1/4 cup) blended scotch, preferably **Sheep Dip**
- 1 fl. oz. (2 Tbs.) fresh lime juice
- 34 fl. oz. (11/2 Tbs.) fresh ginger syrup (opposite)



½ fl. oz. (1 Tbs.) cane sugar syrup (below)
Club soda

1 dash Angostura bitters

Put the scotch, lime juice, ginger syrup, and cane sugar syrup in a cocktail shaker. Fill the shaker with ice. Put the lid on the shaker and make sure you have a tight seal. Shake as hard as you can for about 10 seconds and then strain into a Collins glass filled with fresh ice. Top off with club soda and a dash of bitters and serve.

TO MAKE FRESH GINGER SYRUP

Purée equal parts chopped fresh ginger, organic evaporated cane juice sugar, and cool water in a food processor. Strain through a fine sieve. Store in the refrigerator for up to 3 days.

TO MAKE CANE SUGAR SYRUP

Combine equal parts cool water and organic evaporated cane juice sugar. Do not heat. Stir until dissolved. Store in the refrigerator for up to 2 weeks.



queen bee mojito

Camper English uses **honey** to flavor this combination of three classic cocktails in one glass: the Air Mail (rum, honey, citrus, and Champagne), the Champagne Cocktail, and the Mojito.

Serves 1

- 1 fl. oz. (2 Tbs.) honey syrup (at right)
- 1/2 fl. oz. (1 Tbs.) fresh lime juice
- 4 large mint leaves; plus sprigs for garnish

- 1 fl. oz. (2 Tbs.) aged dark rum, such as Matusalem Classico or Cruzan Single Barrel
- 1 dash Angostura bitters
- 1 fl. oz. (2 Tbs.) chilled sparkling dry wine, such as Chandon California Brut Classic

Put the honey syrup, lime juice, and mint in a chilled cocktail shaker. Press (don't pulverize) the mint with a muddler or wooden spoon until fragrant. Add the rum and bitters and fill the shaker with ice. Put the lid on the shaker and make sure you have a tight seal. Shake as hard as you can for about 10 seconds and then strain into a chilled small coupe. Add the sparkling wine and garnish with a mint sprig.

TO MAKE HONEY SYRUP

Combine equal parts of your favorite honey and boiling water and stir to dissolve. Let cool completely before using. Store in the refrigerator between uses for up to 1 month.

Camper English is a San Francisco-based writer, blogger, and consultant who specializes in cocktails and spirits.





And it all started with McCormick® Gourmet Collection Smoked Paprika.

McCormick Gourmet Collection Smoked Paprika Roasted Salmon with Wilted Spinach

1/4 cup orange juice 2 tbsp. olive oil

2 tsp. **Thyme Leaves**, divided

2 lb. salmon fillets

1 tbsp. brown sugar

1 tbsp. Smoked Paprika

1 tsp. **Saigon Cinnamon**1 tsp. grated orange peel

1/2 tsp. Sicilian Sea Salt

1 bag (10 oz.) fresh spinach leaves

1 tsp. olive oil

MIX juice, 2 thsp. oil and 1 tsp. of the thyme in glass dish. Add salmon; turn to coat. Cover. Refrigerate 30 minutes.

MIX sugar, remaining spices and orange peel. Remove salmon from marinade. Place in foil-lined baking pan. Discard any remaining marinade. Rub top of salmon evenly with spice mixture.

ROAST in preheated 400°F oven 10 minutes or until fish flakes easily with a fork. Heat 1 tsp. oil in large nonstick skillet on medium heat. Add spinach, cook 2 minutes or until wilted. Serve with salmon. Makes 8 servings.

For more great-tasting recipes, visit mccormickgourmet.com

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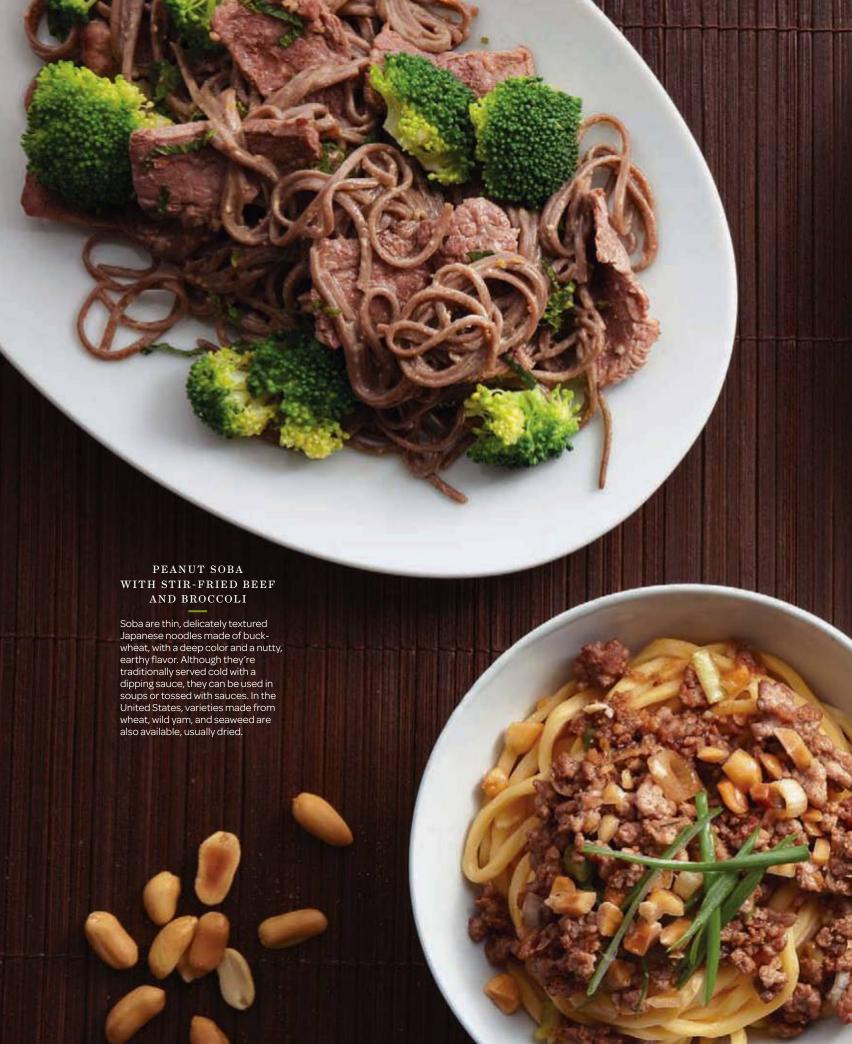














COVER RECIPE

chicken noodle soup with lemongrass

Serves 4

- 21/2 Tbs. canola oil
- 2 small boneless, skinless chicken breast halves (about 34 lb.), butterflied (cut horizontally almost all the way through and then opened like a book)
 - Kosher salt and freshly ground black pepper
- medium shallots (about 4 oz.), peeled and thinly sliced into rings
- 2 stalks lemongrass, trimmed, outer layers discarded, halved lengthwise, and smashed with the side of a chef's knife
- 1 Tbs. minced fresh ginger
- 2 tsp. packed light brown sugar
- 51/2 cups lower-salt chicken broth
- 3½ oz. shiitake mushrooms, stemmed and quartered (1½ cups)
- oz. fresh udon noodles
- 1 Thai bird chile (or 1 small serrano pepper), sliced into thin rings
- 8 large fresh basil leaves, torn; plus sprigs for garnish
- 1 medium lime, half juiced and half cut into
- 1 Tbs. soy sauce; more to taste
- 2 medium scallions, trimmed and sliced, for garnish (optional)
- medium carrot, cut into matchsticks, for garnish (optional)
- cup fresh cilantro leaves, for garnish (optional)

Heat 1½ Tbs. of the oil in a 5- to 6-quart Dutch oven over medium-high heat until shimmering hot. Season the chicken with 1/2 tsp. each salt and pepper, and cook without disturbing until it's browned and releases easily from the bottom of the pot, about 2 minutes. Flip and cook until the second side is browned and almost firm to the touch (just short of cooked through), 1 to 2 minutes more. Transfer the chicken to a cutting board to cool.

Add the remaining 1 Tbs. oil and the shallots to the pot. Sprinkle with 1/4 tsp. salt, reduce the heat to medium and cook, stirring, until the shallots start soften, about 2 minutes. Add the lemongrass, ginger, and brown sugar and cook, stirring, until the ginger and lemongrass sizzle and become fragrant, about 1 minute. Add the chicken broth, scraping up any browned bits from the bottom of the pot, and raise the heat to medium high. Bring the broth to a boil and then reduce to a simmer. Add the mushrooms and cook, stirring occasionally, until tender, 5 to 7 minutes.

Meanwhile, bring a medium pot of well-salted water to a boil and cook the noodles, stirring, until just tender, about 3 minutes. Transfer to a colander and run under cold water to cool slightly. Drain well.

Use your fingers or the tines of a fork to shred the chicken. Add the chicken and noodles to the broth and cook until the noodles are completely tender and the chicken is cooked through, about 2 minutes. Discard the lemongrass. Stir in the chiles, torn basil, lime juice, and soy sauce; season with more soy to taste. Divide the noodles among 4 large, deep bowls. Ladle the soup over the noodles and garnish with the basil sprigs and scallions, carrot, and cilantro, if using. Serve with the lime wedges for squeezing.

Try this beer: Schönramer Pils

udon with tofu and stir-fried vegetables

Serves 4

Kosher salt

- 34 lb. dried udon noodles
- 3 cups lower-salt chicken broth
- Tbs. plus 2 tsp. oyster sauce
- Tbs. plus 2 tsp. rice vinegar
- tsp. Asian sesame oil
- cup minced fresh ginger
- Tbs. canola oil
- lb. bok choy, cut crosswise into 34-inch pieces (4 cups)
- 31/2 oz. shiitake mushrooms, stemmed and thinly sliced (1½ cups)
 - lb. extra-firm tofu, cut into 1/2-inch cubes
 - medium carrots, cut into matchsticks
 - medium scallions, trimmed and thinly sliced, for garnish

Bring a medium pot of well-salted water to a boil. Add the noodles and cook, stirring, until tender, about 8 minutes. Transfer to a colander and run under cold water to cool slightly. Drain well.

In a medium bowl, mix the chicken broth, oyster sauce, vinegar, and 2 tsp. of the sesame oil.

Heat the ginger and canola oil in a large skillet over medium-high heat until the ginger sizzles steadily for about 30 seconds. Add the bok choy and mushrooms, sprinkle with the remaining 2 tsp. sesame oil and ¾ tsp. salt and cook, tossing after 1 minute, until the bok choy turns dark green and begins to soften, 3 to 5 minutes. Add the chicken broth mixture, tofu, and carrots and bring to a boil. Reduce to a simmer,

cover, and cook until the carrots are soft and the tofu is heated through, 5 to 7 minutes. Distribute the noodles among 4 bowls. Spoon the vegetables, tofu, and broth over the noodles. Sprinkle with the scallions and serve.

Try this beer: Hitachino Nest White Ale

peanut soba with stir-fried beef and broccoli

Serves 4

Kosher salt

- 34 lb. flank steak, cut across the grain into thin strips
- 3 Tbs. plus 2 tsp. soy sauce
- medium navel orange
- 11/2-inch piece ginger, peeled and sliced
- 1 large clove garlic, peeled
- 14 cup creamy peanut butter
- Tbs. oyster sauce
- 8 oz. soba noodles
- Tbs. chopped fresh mint
- 3 Tbs. canola or peanut oil
- oz. broccoli crowns, cut into 1-inch florets (about 4½ cups)

Bring a medium pot of well-salted water to a boil. Toss the beef with 2 tsp. soy sauce and ½ tsp. salt.

Finely grate the orange zest and then juice the orange. Put the ginger and garlic in a food processor and pulse until minced. Transfer all but 1 tsp. of the mixture to a small ramekin. Add the peanut butter, zest, 2 Tbs. of the juice, and 2 Tbs. of the soy sauce to the food processor. Process until smooth, adding 1 to 2 Tbs. water so the mixture loosens a bit. In a small bowl, mix 2 Tbs. of the remaining orange juice with the oyster sauce, the remaining 1 Tbs. soy sauce, and 2 Tbs. water. Cook the soba noodles in the boiling water, stirring occasionally, until just tender, about 5 minutes. Drain well. Transfer the noodles to a large bowl and toss with the peanut butter mixture and half of the mint.

Meanwhile, in a large skillet, heat 1½ Tbs. of the oil with the minced garlic and ginger over medium-high heat until sizzling. Add the beef and cook, stirring, until it just loses its raw color, 1½ to 2 minutes. Transfer to a large plate. Reduce the heat to medium, add the remaining 1½ Tbs. oil to the skillet, and then the broccoli. Cook, stirring, until browned in places, 1 to 2 minutes. Add the oyster sauce mixture, cover, and cook until the broccoli is crisp-tender, about 2 minutes. Return the

beef and its juices to the pan and cook, stirring, until heated through, about 1 minute. **Portion the noodles** among 4 plates and top with the beef and broccoli. Sprinkle with the remaining mint and serve.

Try this beer: Sly Fox Gang Aft Agley

chinese egg noodles with five-spice pork

Serves 4

Kosher salt

- 1/3 cup salted peanuts
- 1/4 Ib. bacon (3 to 4 thick slices), cut in thin strips
- 2 medium cloves garlic, coarsely chopped
- 1 2-inch piece ginger, coarsely chopped
- ½ tsp. crushed red pepper flakes
- 14 cup canola or peanut oil
- 34 lb. ground pork
- 1/2 tsp. five-spice powder
- 3 scallions, trimmed and sliced (white and green parts kept separate)
- 2 Tbs. soy sauce
- 1 Tbs. Worcestershire sauce
- 1 Tbs. Asian sesame oil
- 2 tsp. white vinegar
- 1 tsp. granulated sugar
- 3/4 lb. fresh Chinese-style egg noodles

Bring a medium pot of well-salted water to a boil. Meanwhile, coarsely chop the peanuts in a food processor. Transfer to a small bowl. Put the bacon, garlic, ginger, and red pepper flakes in the food processor and pulse to finely chop.

Heat the oil in a heavy-duty 12-inch skillet over medium heat. Add the bacon mixture and cook, breaking it apart with a spoon until the bacon renders most of its fat and darkens somewhat, about 4 minutes. Raise the heat to medium high and add the pork, five-spice powder, and ¼ tsp. salt. Cook, breaking up the meat with a spoon, until it loses all of its raw color, about 3 minutes. Stir in the scallion whites, soy sauce, Worcestershire sauce, sesame oil, vinegar, and sugar. Keep warm over low heat.

Cook the noodles in the boiling water, stirring occasionally, until tender, about 3 minutes. Drain and put in a large bowl; toss in the pork mixture. Portion among 4 bowls, sprinkle with the peanuts and scallion greens, and serve.

Try this beer: Hair of the Dog Fred

rice noodles with shrimp and cilantro

Serves 3 to 4

Kosher salt

- 6 oz. ¼-inch-wide dried rice noodles (pad thai)
- 2 medium limes, 1 juiced and 1 cut into wedges
- 11/2 Tbs. packed light brown sugar
- 2 tsp. soy sauce
- 1 tsp. fish sauce
- 34 lb. peeled and deveined large shrimp (31 to 40 per lb.)
- 3 Tbs. canola or peanut oil
- ½ tsp. ground coriander Freshly ground black pepper
- 1/2 medium red bell pepper, cored, seeded, and finely diced
- 1 medium jalapeño, seeded and finely diced
- 1 large shallot, finely diced
- 1/4 cup chopped fresh cilantro

Bring a medium pot of well-salted water to a boil. Add the noodles, lower the heat to a gentle simmer, and cook, stirring occasionally, until the noodles are just tender, 5 to 7 minutes. Transfer to a colander and run under cold water to cool slightly. Drain well.

In a small bowl, combine the lime juice, sugar, soy sauce, and fish sauce; set aside.

In a medium bowl, toss the shrimp with 1 Tbs. of the oil, the coriander, ½ tsp. pepper, and ¼ tsp. salt.

Heat the remaining 2 Tbs. oil in a 12-inch nonstick skillet over medium-high heat until shimmering hot. Add the red pepper, jalapeño, and shallot, sprinkle with ¼ tsp. salt, and cook, stirring, for 1 minute. Add the shrimp and cook, stirring, until it turns pink and is almost cooked through, about 2 minutes. Add the lime juice mixture and cook, stirring, until the shrimp is cooked through, about 1 minute more. Add the noodles and half of the cilantro; toss until the noodles heat through and pick up the sauce, 1 to 2 minutes.

Serve sprinkled with the remaining cilantro, with the lime wedges on the side for squeezing.

Try this beer: Brew Free! or Die IPA

crispy noodle cakes with hoisin chicken

Serves 2

- 1/4 lb. dried rice sticks (vermicelli)
- 1 Tbs. plus 1 tsp. Asian sesame oil
- 2 small boneless, skinless chicken breast halves (about ¾ lb.), cut into ½-inch dice
- 1 tsp. dry sherry Kosher salt
- 2 Tbs. hoisin sauce
- 1 Tbs. soy sauce
- 2 tsp. rice vinegar
- 3 Tbs. canola oil
- 3½ oz. shiitake mushrooms, stemmed and thinly sliced (1½ cups)
 - 4 oz. baby spinach (4 lightly packed cups)
 Asian chile sauce, like Sriracha (optional)

Bring a medium pot of water to a boil. Remove the pot from the heat, add the noodles, and soak them until tender, about 5 minutes. Drain, transfer to a baking sheet lined with paper towels, and pat dry. Toss the noodles with 1 Tbs. of the sesame oil.

Toss the chicken with the remaining 1 tsp. sesame oil, the sherry, and ¼ tsp. salt. **In a small bowl,** mix the hoisin sauce, soy sauce, and vinegar.

Heat 1½ Tbs. of the canola oil in a 12-inch nonstick skillet over medium-high heat until shimmering hot. Add the mushrooms and cook, stirring, until softened and lightly browned, about 2 minutes. Add the chicken and cook, stirring, until it just loses its raw color, about 2 minutes. Add the spinach and cook, stirring, until it wilts, about 1 minute. Add the hoisin mixture and cook, stirring, until the chicken is cooked through, about 1 minute. Transfer to a bowl.

Wipe out the skillet with a paper towel. Heat the remaining 1½ Tbs. oil over medium heat. Divide the noodles in half and spread them in the pan, forming two oblong cakes (if they become entangled, just cut them apart with scissors). Sprinkle lightly with salt and cook until the bottoms are lightly browned and crisp, 4 to 5 minutes. Flip, sprinkle lightly with salt, and cook until the second sides are browned and crisp, about 4 minutes more. Transfer to serving plates, top with the chicken, and serve with chile sauce, if using.

Try this beer: Harviestoun Brewery Old Engine Oil

Tony Rosenfeld is a Fine Cooking contributing editor. \square











authentic brioche

Yields sixteen 3-inch brioches à tête

- 1 lb. 2 oz. (4 cups) unbleached all-purpose flour
- 1/3 cup granulated sugar
- ½ oz. (4½ tsp.) active dry yeast, preferably **Red Star brand**
- ½ oz. (2 tsp.) table salt, plus a pinch for the egg wash
- 4 large eggs, at room temperature, plus 2 large eggs and 1 large egg yolk for the egg wash
- 4 oz. (1/2 cup) whole milk, at room temperature
- oz. (1 cup) unsalted butter, cut into 16 pieces, slightly softened; more for the pans

MAKE THE DOUGH

In a stand mixer fitted with the paddle attachment, mix the flour, sugar, yeast, and salt on low speed until well combined. Add 4 of the eggs and the milk and continue mixing on low speed to combine. As soon as the dough starts to clump together, remove the paddle attachment and attach the dough hook. (There will still be unmixed egg and flour in the bowl.) Mix on medium speed for 2 minutes. Using a plastic dough scraper or strong plastic spatula, scrape the bowl and hook. Continue to mix until the dough is firm and elastic, about 2 minutes more 1. The dough may stick to the hook at this point, but that's OK. Scrape the dough off the hook again.

With the mixer on medium-low speed, add half of the butter, a few pieces at a time. Scrape down the bowl and dough hook, and remove the dough hook. Give the dough a few kneads by hand in the bowl, repeatedly folding the dough over on itself, to help incorporate the butter 2. Reattach the dough hook and add the remaining butter, a few pieces at a time, mixing on medium-low speed. Once all of the butter has been added, increase the mixer speed to medium and mix for 4 minutes. Scrape the dough hook and the sides and bottom of the bowl. Mix again until the dough is smooth, soft, and shiny 3, about 4 minutes more. You'll hear the dough slap against the sides of the bowl when it's ready. (If your kitchen is warm, the dough may seem too

The brioche tool kit.



16 small brioche à tête molds (3 to 31/4 inches wide across the top and at least 11/4 inches high) or 2 large (7-inch) brioche à tête molds or 2 standard 81/2 x41/2 inch loaf pans



Bench knife







loose at this point. Resist the urge to add extra flour, or the brioche may be tough.)

LET THE DOUGH RISE

Use a plastic dough scraper or a spatula to turn the dough out onto a clean, very lightly floured work surface. The dough will be very moist. Knead it by hand a few times and then form it into a ball by folding the sides into the middle at 12, 3, 6, and 9 o'clock . Flip the dough over, place your palms on either side of the dough, and tuck it under itself, turning the dough as you tuck to form a loose ball with a smooth top . Transfer the dough, smooth side up, to a clean large bowl. Cover loosely with plastic and let the dough rise in a warm, draft-free spot until doubled in size, about 1 hour.

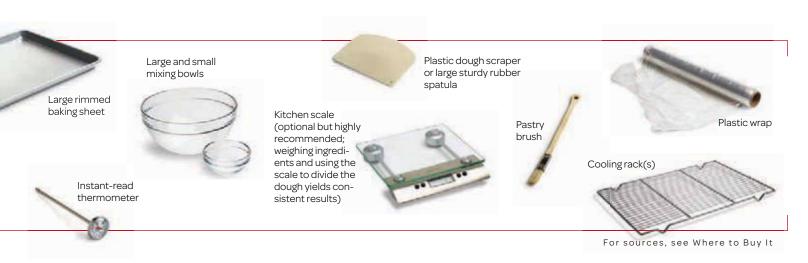
LET THE DOUGH RISE AGAIN

Use the dough scraper or spatula to turn the dough out, smooth top down, onto a very lightly floured work surface. Again, form it into a ball by folding the sides into the middle at 12, 3, 6, and 9 o'clock. Flip the dough over, place your palms on either side of the dough, and tuck it under itself, turning the dough as you tuck to form a loose ball with a smooth top. Transfer the dough, smooth side up, back to the bowl. Cover tightly with plastic. At this point, for best flavor refrigerate the dough overnight. Or let it sit out until doubled in size, about 1 hour. The warmer the room, the faster the brioche will rise, so keep an eye on it.

SHAPE THE BRIOCHES

If the dough was refrigerated, let it warm to room temperature, about 2 hours. **Butter sixteen 3-inch** brioche à tête molds (use molds that are 3 to 3¼ inches wide across the top and at least 1¼ inches high). **Turn the dough out,** smooth top down, onto a clean work surface. Form the dough into a ball by folding the sides into the middle at 12, 3, 6, and 9 o'clock. Using a scale and a bench knife, divide the dough into 2 equal pieces, about 1 lb. 3 oz. each. Divide each half into 8 equal pieces of about 2½ oz. each **6**, for a total of 16 pieces of dough. Cover the dough with plastic to prevent it from drying out.

 $Recipe\ continues\ on\ next\ page$









Roll each piece of dough into a tight ball by cupping your hand over the dough and moving it in a circular motion with the fingers of that hand slightly tucked in 7. (To form large brioches a tête or loaves, turn to page 54.) To form the "tête," or head, hold your hand perpendicular to the work surface, with your fingers straight and tightly together (like you're going to do a karate chop). Working with one ball of dough at a time (keeping the others covered with plastic), press down onto the ball with the side of your hand about one-third of the way from one of the edges of the dough ball (leaving one-third of the dough to one side of your hand, and two-thirds of

the dough to the other side of your hand). Saw back and forth with your hand almost all of the way through **8** until you get a shape that looks like a bowling pin, or a head and body connected by a very thin, almost translucent neck. Holding the dough by the "head," turn the dough upright so the body is resting on the work surface. Lower the head down into the body, pressing deeply into the body and spreading it with your thumbs and index fingers to make a nest for the head 9. Tighten the body around the nestled head by tucking and lifting the body up around the head. Gently place the dough in one of the prepared molds, body down 10. Repeat with

the remaining dough. Transfer the molds to a large rimmed baking sheet.

PROOF THE BRIOCHES

Cover the brioches very loosely with plastic. Let the dough rise until almost doubled in size 11 and filling the molds, about 1 hour. It should spring back when gently poked with a finger. Meanwhile, position an oven rack in the center of the oven and heat the oven to 375°F. It is important that the oven be thoroughly heated so the brioches bake evenly.

BAKE THE BRIOCHES

In a small bowl, make the egg wash by beating the remaining 2 eggs plus 1 egg yolk and a pinch of salt. Lightly brush the top of the



Baker's notes

Use better butter High-quality butter brings lots of flavor to your brioche, so use the best unsalted butter you can find. European-style butter is ideal its high butterfat content (82 percent and up) makes for superior flavor.

Rise up Active dry yeast is nothing to be afraid of, especially in this recipe. Add it with the other dry ingredients and mix

away. (Remember to check the expiration date on your yeast to make sure it's still potent).

Keep watch The rising times in this recipe are based on a 70°F kitchen. At this temperature or lower, the dough won't rise too quickly, or overproof (which can cause improper baking). If your kitchen is warmer, the rising times will be shorter, so keep your eye on the dough

and move on to the next step when it's properly risen.

Salt it Salt is essential in yeast breads to enhance flavor, control fermentation rate (so the dough doesn't overproof), and help strengthen the gluten proteins that give the bread its tender crumb. Two teaspoons of table salt may seem like a lot in this recipe, but it's there for good reason.







brioches (without letting the egg wash drip down into the molds or pans, which would make the brioches stick to their molds) 2. Bake until dark golden-brown on top and golden on the sides (you can lift the brioche slightly to peek in at the edge of the mold), about 18 minutes. (The internal temperature should be 190°F.) Let the brioches cool on a wire rack for 10 minutes before unmolding. Serve while they're still warm to the touch.

MAKE AHEAD

Brioches are best served barely warm. They reheat well, so any that are not eaten within a day or two can be reheated in a 325°F oven until the outside is crisp, about 7 minutes for small brioches or 15 minutes for large. They can also be sliced and toasted.

Wrap cooled brioches well and store at room temperature for up to two days, or freeze for up to five weeks. Let them thaw, wrapped, at room temperature.

For recipe ideas using leftover brioche, see Test Kitchen, page 87.



For an audio slide show on making brioche, go to FineCooking.com/extras.

Timeline: making brioches

Mix dough

The two-day method used in our authentic brioche recipe gives the dough maximum rising time for flavor to develop. But if time is tight, use the

Let dough rise

shortcut one-day method instead. The active time is the same in both scenarios; choose whichever fits your schedule.

Shape brioches: let

dough proof in molds



Let dough

rise again

Bake and cool

brioches

Variations: the classic takes on two more shapes



Place one dough ball in the middle of one of the molds. Arrange six more balls around the side of the mold, resting on the first ball (they won't touch the bottom of the mold). Place the last ball on top of the dough in the middle. Repeat to make one more 7-inch brioche à tête. Proof and apply the egg wash as for the small brioches à tête (steps 11 and 12). Bake for about 25 minutes or to an internal temperature of 190°F. Let cool on a rack for 25 to 30 minutes before unmolding. Yields 2 large brioches.

FULL-SIZE LOAVES After dividing the dough into 16 balls (step 7), butter two 81/2x41/2-inch loaf pans. Arrange eight dough balls in two rows of four in each of the pans. Proof and apply the egg wash as for the small brioches à tête (steps 11 and 12). Bake for about 25 minutes or to an internal temperature of 195°F. Let cool on a rack for 25 to 30 minutes before unmolding. Yields 2 loaves.



The shape of things

Part of the fun of making homemade brioches is shaping it. This recipe shows you how to make three shapes: large and small Parisian brioches, which have fluted bases and little "heads," or topknots (hence their more common name, brioche à tête), and 8½x4½-inch loaves, also known as Nanterre brioches.

These shapes allow the bread to serve different functionsthe mini brioche à tête, a popular shape found in most French bakeries, is meant to be eaten individually, while the larger Parisian can serve a crowd. The Nanterre, or loaf, is perfect for slicing.

Allison Ehri Kreitler is a Fine Cooking contributing editor. Lesli Heffler Flick is a pastry chef at Ross' Bread in Ridgefield, Connecticut.



Slow-Roasted LegofLamb

A few hours of hands-off cooking gives you a delicious Sunday supper, with enough left over for inspired meals later on. By JENNIFER McLAGAN

WHEN I SAW A MAGNIFICENT whole leg of lamb at my butcher's the other day, I immediately imagined it roasted with white wine, mint, and lemon and accompanied by new potatoes and fresh peas. I knew it would make a great spring Sunday dinner—and an easy one, too, since a leg of lamb practically cooks itself. But it yields so

much tender, juicy meat that for a minute, I almost rejected it for a smaller cut.

Then I realized that all that leftover lamb would be my inspiration for two, maybe even three, more meals.

When I was young, we simply chopped up leftover lamb, mixed it with any remaining gravy, and topped it with mashed potatoes to make shepherd's pie. While I still love that dish, my tastes are a bit more eclectic these days, so here I've given lamb leftovers a few international twists. Inspired by the cooking of southern

France, I took a Niçoise salad and turned it on its head: lamb slices replace the classic tuna. An Indian-style curry of onion, garam masala, and potatoes became a delicious and quick way to replay cooked lamb. And I revisited and adapted moussaka, a Greek specialty, and served it in individual portions. More than once, I was glad I had bought that gorgeous leg of lamb.





slow-roasted leg of lamb with mint and lemon

The lamb is rubbed with mint, lemon, and garlic and then roasted until juicy and tender. New potatoes and fresh peas with butter and more mint complete a perfect spring dinner.

Serves 4 with leftovers (8 without)

- 1 bone-in leg of lamb, 6 to 9 lb.; see guide below
- 1 cup coarsely chopped fresh mint, plus ½ cup small fresh mint leaves
- 1/4 cup extra-virgin olive oil
- 3 cloves garlic, minced
- 2 Tbs. fresh lemon juice
- 2 tsp. finely grated lemon zest (from 1 lemon)
 Kosher salt and freshly ground black pepper
- 1 cup dry white wine
- 11/2 cups lower-salt chicken broth

Put the lamb in a 4-quart, 15x10-inch glass baking dish. In a small bowl, mix the chopped mint, olive oil, garlic, lemon juice, lemon zest, 2 tsp. salt, and a few grinds of pepper. Spread the mixture over the lamb and turn to coat. Cover with plastic and refrigerate for 8 hours or overnight, turning once.

Remove the lamb from the refrigerator 1 hour before cooking. Put it on a V-rack in a 13x16-inch flameproof roasting pan. Cover the shank bone with foil. Add the reserved pelvic bone and 1 cup of water to the pan.

Position a rack in the lower third of the oven and heat the oven to 450°F.

Put the lamb in the oven and lower the heat to 350°F. Roast until an instant-read thermometer inserted in the thickest part of the leg, away from the bone, reads 135°F to 140°F for medium rare, 1½ to 2 hours.

Transfer the lamb to a warm platter and cover with aluminum foil. Let rest for at least 15 minutes.

Meanwhile, skim the fat from the top of the pan juices and then set the roasting pan over two burners on medium heat. Add the wine, and with a wooden spoon, scrape up all the browned bits. Bring to a boil and cook until the liquid has reduced to about ¼ cup. Add the broth, return to a boil, and reduce the liquid again to about 1 cup. Season to taste with salt and pepper, strain into a sauceboat, and stir in the mint leaves. Carve the lamb and serve with the sauce

Wrap the leftover lamb and store the sauce in an airtight container. Refrigerate for up to 4 days or freeze for up to 3 months.

Lamb: a buyer's guide

If you can, choose young lamb, which is tender, with a mild flavor. Look for firm, finely grained, pale- to dark-pink meat. The layer of fat should be smooth and white, and any cut bone should be porous, moist, and red.

A whole (or long) leg of lamb has the sirloin attached and weighs from 6 to 9 pounds. It yields a range of meat, from tender and marbled to firmer and leaner. Ask your butcher not to break the shank bone but to simply cut the tendons that hold the meat to the bone; this will allow the meat to shrink from the bone while roasting. Also, ask him to give you the pelvic bone (it will lend great flavor to the sauce) and to tie the meat to form a compact shape. This will make roasting and carving easier.



To see a video of carving a leg of lamb, go to FineCooking.com/extras.

Food styling by Samantha Seneviratne

moussaka gratinée

Traditionally, Greek moussaka is a baked dish of layered eggplant, lamb, tomatoes, and potato. This modern version doesn't use potato and is baked in individual ramekins. You can prepare the filling ahead and top with the sauce just before baking.

Serves 6

- 4 small eggplant (about 5 inches long), peeled, trimmed, and cut into ½-inch pieces (about 8 cups)
 Kosher salt
- 1/4 cup extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 1 lb. leftover lamb, trimmed of excess fat and sinew and cut into ½-inch dice
- 2 cloves garlic, finely chopped
- 1 Tbs. tomato paste
- 1½ tsp. ground cinnamon Sea salt
- ½ cup strained leftover sauce from the leg of lamb
- 3 Tbs. chopped fresh flat-leaf parsley Freshly ground black pepper
- 1½ cups whole milk
- 1 fresh bay leaf Pinch ground mace
- 2 Tbs. unsalted butter
- 2 Tbs. all-purpose flour
- 1 large egg yolk
- 2 oz. kefalotyri cheese or pecorino, finely grated (about 1½ cups)
- 1 large egg white

Put the eggplant in a colander set over a bowl, sprinkle generously with kosher salt, and set aside.

In a 12-inch skillet, heat 2 Tbs. of the olive oil over medium-low heat. Add the onion and cook, stirring occasionally, until softened, about 10 minutes.

Raise the heat to medium high and add the lamb, stirring until it browns lightly and begins to stick to the pan, about 6 minutes. Lower the heat and add the garlic, tomato paste, cinnamon, and 1 tsp. sea salt. Pour in the sauce and stir to deglaze the pan. Cook, stirring frequently, until the liquid is slightly reduced but the lamb is still moist, 1 to 2 minutes. Stir in the parsley and season with pepper. Transfer to a large bowl and set aside.

Wash and dry the skillet. Pat the eggplant dry with paper towels. Heat the remaining 2 Tbs. olive oil in the pan over medium-high heat. When hot, add the

eggplant and cook, stirring occasionally, until lightly browned in spots, about 2 minutes. Reduce the heat to medium low, cover, and cook until soft, about 10 minutes.

Position a rack in the center of the oven and heat the oven to 400°F.

Uncover and stir the eggplant with a wooden spoon, scraping the browned bits from the bottom of the pan.

Remove from the heat and mash the eggplant with the back of the spoon. Stir the eggplant into the lamb mixture and season to taste with salt and pepper.

Spoon the mixture into six 8-oz. ramekins. (French onion soup bowls would work, too.)

Put the milk in a 2-quart saucepan with the bay leaf and mace. Bring to a boil over medium heat. Remove from the heat, cover, and let sit for 10 minutes to infuse the milk. Strain into a liquid measuring cup and set aside.

In a 4-quart saucepan, melt the butter over medium heat. Add the flour, stirring constantly, and cook until the mixture is lightly colored, about 2 minutes. Whisk in the reserved milk and cook, whisking constantly, until thickened and shiny, 3 to 4 minutes. Put the egg yolk in a small bowl and whisk with about ¼ cup of the sauce. Add the yolk and sauce back to the saucepan and whisk to combine. Whisk in the cheese. Remove from the heat and let cool slightly.

In a small bowl, whisk the egg white until stiff peaks form and then fold the white into the cooled sauce. Spoon the sauce over the top of the eggplant and lamb mixture, dividing evenly.

Put the ramekins in a 4-quart, 15x10-inch glass baking dish, add 1 cup of water to the dish, cover with foil, and bake for 15 minutes. Uncover and continue baking until bubbling and browned, about 35 minutes more. Let cool for 10 minutes and serve.







lamb niçoise salad with potatoes and fava beans

Cold roasted lamb replaces the more typical tuna in this take on the classic Niçoise salad.

Serves 4

FOR THE DRESSING

- 1 large egg yolk
- 6 oil-packed anchovies, finely chopped
- 1 clove garlic, finely chopped
- 1 tsp. Dijon mustard
- 1/2 cup extra-virgin olive oil
- 1 Tbs. fresh lemon juice Kosher salt and freshly ground black pepper

FOR THE SALAD

- 1 cup thinly sliced red onion
- 16 baby potatoes Kosher salt
- 2 lb. fava beans in the pod or 1/2 lb. haricots verts
- 16 cherry tomatoes cut in half
- 1/4 cup Niçoise olives (about 20) Freshly ground black pepper

- 34 lb. leftover lamb, thinly sliced
- 8 large caper berries

MAKE THE DRESSING

Put the egg yolk, anchovies, garlic, and mustard in a food processor. With the motor running, gradually add the olive oil and process until the mixture starts to thicken and emulsify (it should have the consistency of heavy cream), about 2 minutes. With the motor still running, add the lemon juice and 1 tsp. hot water. Continue to process until the mixture reaches a soft mayonnaise consistency. Season to taste with salt and pepper and set aside.

MAKE THE SALAD

Put the onion in a medium bowl, cover with cold water, and soak for 20 minutes. Drain and pat dry.

Put the potatoes in a large pot of wellsalted water. Bring to a boil over mediumhigh heat and cook until the potatoes are tender, 5 to 10 minutes. Drain and when cool enough to handle, cut them in half.



Transfer to a large bowl and toss with the reserved onion and a couple of spoonfuls of the dressing.

Bring a large pot of well-salted water to a boil over medium-high heat. Remove the fava beans from their pods and cook them in the boiling water until tender, about 2 minutes. Drain and run under cold water to stop the cooking. Pinch the dull, olive-colored skin and slip each bean out (you should have about 2 cups beans). Discard the skins. (Alternatively, cook the haricots verts in the water until tender, 2 to 3 minutes.)

In a medium bowl, toss the tomatoes with the olives and season with a few grinds of pepper.

Arrange the potatoes and onions, tomatoes and olives, favas, and lamb on a large serving platter. Garnish with the caper berries. Drizzle with the remaining dressing and season to taste with salt and pepper.

Note: This recipe contains a raw egg. If that's a concern, use a pasteurized egg.

indian lamb curry with green beans and cashews

For spicier results, leave the ribs in the chile when you remove the seeds.

Serves 4

- 2 Tbs. unsalted butter or ghee
- 2 medium red onions, sliced 1/4 inch thick (about 4 cups)
- 1 11/2-inch piece fresh ginger, peeled and finely chopped (about 11/2 Tbs.)
- 6 green cardamom pods, smashed
- 2 cloves garlic, minced
- 21/2 tsp. garam masala
 - 1 serrano chile, seeded and diced
 - 1 fresh bay leaf Kosher salt
- 2 cups lower-salt chicken broth
- 1 lb. russet potatoes (about 2 large), peeled and cut into 1/2-inch dice
- 12 oz. green beans, trimmed and cut into 2-inch lengths (about 4 cups)
- 1 lb. leftover lamb, cut into 1/2-inch pieces
- ½ cup toasted unsalted cashews
- 3 Tbs. chopped fresh cilantro
- 1/2 tsp. fresh lemon juice; more to taste

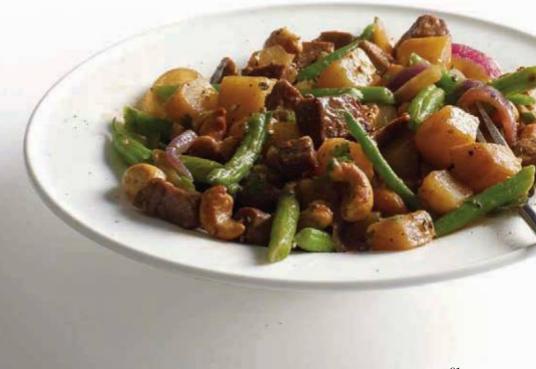
In a 12-inch skillet, melt the butter over medium heat. Add the onions and cook. stirring frequently, until softened but not browned, about 10 minutes.

Stir in the ginger, cardamom, garlic, 2 tsp. of the garam masala, the chile, bay leaf, and 1½ tsp. salt and cook until fragrant, about 1 minute. Pour in the broth and bring to a boil. Add the potatoes and lower the heat to medium low so the broth simmers gently. Cook uncovered, stirring occasionally, until the potatoes are tender, 20 to 25 minutes.

Meanwhile, bring a large pot of salted water to a boil. Add the green beans and cook until just tender, about 2 minutes. Drain, run under cold water to stop the cooking, and set aside.

Remove the cardamom pods and bay leaf from the skillet and stir in the green beans and lamb. Continue to cook until the lamb is heated through, about 5 minutes. Season to taste with salt. Stir in the cashews and cilantro, sprinkle with the remaining ½ tsp. garam masala, and stir in the lemon juice. Serve immediately.

Jennifer McLagan is a food writer, food stylist, and cookbook author. Her latest book is the award-winning Fat: An Appreciation of a Misunderstood Ingredient, with Recipes.







STEP 1

CHOOSE YOUR INGREDIENTS

Read the method from start to finish; then choose and prep your ingredients. Serves 10 to 12

STEP 2

MAKE THE CRUST

- 8 oz. (2 cups) cookie crumbs
- 3 Tbs. granulated sugar
- 3½ oz. (7 Tbs.) unsalted butter, melted

Position a rack in the center of the oven and heat the oven to 375°F.

In a medium bowl, stir the cookie crumbs (below) and sugar. Mix in the melted butter until the crumbs are evenly moist and clump together slightly. Transfer the mixture to a 9-inch springform pan and press evenly onto the bottom and about 2 inches up the sides of the pan (to press, use your fingers or a flatbottom measuring cup). Bake until the crust is fragrant and slightly darkened (this will be more obvious with lighter crumbs, but even the ginger and chocolate crumbs will darken a bit), 9 to 12 minutes. Let the pan cool on a rack. Lower the oven temperature to 300°F.



Cookie Crumbs

Choose one of the following and pulse in a food processor until crushed to fine crumbs











Build your own cheesecake recipes with our interactive feature at FineCooking.com.



Chocolate wafers

MAKE THE FILLING

- 4 8-oz. packages cream cheese, at room temperature OR three 8-oz. packages cream cheese plus one of the add-ins
- 2 Tbs. all-purpose flour Pinch table salt
- 11/4 cups granulated sugar
- 1 Tbs. pure vanilla extract
- 4 large eggs, at room temperature

In a stand mixer fitted with the paddle attachment, beat the cream cheese, an addin (below), if using, flour, and salt on medium speed, scraping down the sides of the bowl and the paddle frequently, until very smooth and fluffy, about 5 minutes. Make sure the cheese has no lumps. Add the sugar and continue beating until well blended and smooth.

Add the vanilla and any flavorings (below) and spices (below), if using, and beat until blended, about 30 seconds. Add the eggs one at a time, beating just until blended. (Don't overbeat once the eggs have been added or the cheesecake will puff too much and crack as it cools.) Pour the filling into the cooled crust and smooth the top.

Add-ins

Substitute one of the following (optional) for 1 package (8 oz.) of the cream cheese



Milk, semisweet, or bittersweet chocolate 10 oz., melted and cooled



Ricotta 1cup



Fruit purée (strawberry, blueberry, banana) 1¼ cups



Dulce de leche 34 cup



White chocolate 8 oz., melted and cooled



Sour cream or crème fraîche 34 cup



Mascarpone 8 oz., at room temperature



Canned pure pumpkin purée 1cup

Flavorings

Choose up to two of the following (optional)



Creamy peanut butter ½ cup

Instant coffee

2½ tsp. (2 tsp. if using

espresso powder)



crystallized ginger 2 Tbs. finely chopped



Lime zest 2 Tbs. finely grated





Orange zest Lemon zest 2 Tbs. finely grated 2 Tbs. finely grated



Mini chocolate chips ½ cup



Liqueur (such as amaretto, Baileys, Chambord, Kahlúa, **Grand Marnier)**

Spices

Choose up to four for a total of 2 tsp. (optional)



Ground nutmeg (up to ½ tsp.)



Ground ginger



(up to ½ tsp.)



Ground cinnamon

STEP 4

BAKE THE CAKE

Bake at 300°F until the center jiggles like Jell-O when nudged, 55 to 65 minutes. The cake will be slightly puffed around the edges, and the center will still look moist. Set on a rack and cool completely. Cover and refrigerate until well chilled, at least 8 hours and up to 3 days. The cake can also be frozen for up to 1 month. (To freeze, put the unmolded, cooled cake on a rimmed baking sheet in the freezer, uncovered, until the top is cold and firm; then wrap it in two layers of plastic and one layer of foil. Thaw overnight in the refrigerator.)

STEP 5

TOP AND SERVE

Unclasp and remove the side of the springform pan and run a long, thin metal spatula under the bottom crust. Carefully slide the cake onto a flat serving plate. Add your topping and/or garnish, if using. To cut, run a thin knife under hot water, wipe it dry, and cut the cake into slices, heating and wiping the knife after every slice.

Toppings

Make your own topping (optional)



Caramel sauce



Glazed fresh fruit



Ganache



Caramel sauce

In a 2-quart saucepan, combine ½ cup granulated sugar and 3 Tbs. water and cook over low heat, stirring occasionally, until the sugar is dissolved and the liquid is clear, 2 to 3 minutes. Increase the heat to medium high and cook without stirring until the sugar begins to turn golden-brown around the edges. Gently swirl the pan over the heat to even out the color, and cook until the sugar turns golden-amber, 3 to 5 minutes. Off the heat, carefully add ½ cup heavy cream, 2 Tbs. unsalted butter, and a pinch of table salt. Cook, whisking constantly over medium-low heat, until well blended and smooth. Set aside until the caramel has cooled slightly, 15 minutes. Pour on the chilled cheese-cake and spread evenly. Serve immediately or refrigerate for up to 1 day. Yields 34 cup sauce.

Glazed fresh fruit

In a small saucepan, heat 1/4 cup seedless jam (such as strawberry, raspberry, or currant) with 1 Tbs. water, stirring frequently, until melted and smooth; strain. Arrange 1½ quarts halved strawberries or 4 cups other berries or sliced fruit of your choice on top of the cake. Brush the fruit with the melted jam mixture.

Ganache

In a small bowl, melt 3 oz. chopped semisweet or bittersweet chocolate and 5 Tbs. unsalted butter. Add 1 Tbs. light corn syrup and whisk until smooth. Pour on the cheesecake and spread evenly.

Burnt sugar

Sprinkle 2 Tbs. granulated sugar evenly over the top and slowly pass a hand-held kitchen torch over the sugar until melted and caramelized.

Garnishes

Choose up to three of the following quick garnishes (optional)



Chopped toasted nuts



Lemon curd



Chocolate-covered espresso beans



Cocoa powder sifted over cake



Crushed amaretti cookies



Whipped cream



Confectioners' sugar sifted over cake



Chocolate shards



Fresh fruit



 $Cheese cake Shop \quad \text{Here's a sampling of some of the crust, filling, and topping combinations you can create with this easy method. But these are just our favorites—feel free to mix and match as you like.}$



Crème Brûlée

Crust: Vanilla wafers Add-in: Mascarpone Topping: Burnt sugar



Lemon Bar

Crust: Vanilla wafers Add-in: Ricotta Flavoring: Lemon zest Garnishes: Lemon curd, confectioners' sugar



Chocolate Strawberry

Crust: Chocolate wafers Add-in: Strawberry purée Topping & garnish: Ganache, fresh strawberries



Chocolate Peanut Butter Cup

Crust: Chocolate wafers Add-in: Sour cream Flavoring: Peanut butter Topping: Ganache



Pumpkin Pecan Spice

Crust: Gingersnaps Add-in: Pumpkin purée Flavorings: Cinnamon, ginger, cloves, nutmeg Garnish: Toasted pecans



Chocolate Coffee

Crust: Chocolate wafers Add-in: Crème fraîche Flavoring: Instant coffee Garnish: Chocolate-covered espresso beans



Amaretto

Crust: Graham crackers Add-in: Mascarpone Flavoring: Amaretto Garnish: Amaretti cookies



Cannoli

Crust: Vanilla wafers Add-in: Ricotta Flavorings: Mini chocolate chips, orange zest Garnish: Confectioners' sugar



Caramelized Spiced Banana

Crust: Vanilla wafers Add-in: Banana purée Flavorings: Cinnamon, ginger, cloves, nutmeg Topping: Caramel sauce





Dulce de Leche Caramel

Crust: Gingersnaps
Add-in: Crème fraîche
Flavorings: Fresh ginger, crystallized ginger

Crust: Vanilla wafers

Add-in: White chocolate
Flavoring: Chambord
Topping: Glazed raspberries

Oulce de Leche Caran Crust: Graham crackers Add-in: Dulce de leche Topping: Caramel sauce



Irish Cream Caramel Crust: Chocolate wafers Flavoring: Baileys Topping: Caramel sauce



Crust: Chocolate wafers

Add-in: Semisweet or bittersweet chocolate

Garnish: Chocolate shards



Creamsicle
Crust: Graham crackers
Add-in: Ricotta
Flavorings: Orange zest, Grand Marnier
Topping: Burnt sugar



Crust: Vanilla wafers
Add-in: Blueberry purée
Flavoring: Lime zest
Topping: Glazed blueberries



Crust: Vanilla wafers
Add-in: Banana purée
Topping & garnishes: Ganache,
whipped cream, toasted chopped nuts



Crust: Chocolate wafers Add-in: Mascarpone cheese Flavorings: Instant coffee, Kahlúa Garnish: Cocoa powder





quick-braised baby artichokes with garlic, mint, and parsley

This classic Roman dish includes two of the artichoke's best friends: fresh herbs and lemon juice. Its simplicity requires the freshest artichokes you can find.

Serves 4

- 16 baby artichokes, trimmed and halved or 12 large artichokes, trimmed to the heart and quartered (see Test Kitchen, p. 87)
- 1/4 cup extra-virgin olive oil Kosher salt and freshly ground black pepper
- medium cloves garlic, minced (1½ Tbs.)
- 1 Tbs. fresh lemon juice
- cup chopped fresh flat-leaf
- 1/2 cup chopped fresh mint

Drain the artichokes and blot dry with a dishtowel.

In a 12-inch skillet, heat 2 Tbs. of the olive oil over medium-high heat until shimmering hot. Add half of the artichokes cut side down, sprinkle with salt and pepper, and cook until golden-brown, 3 to 4 minutes. As each one browns, flip it and brown the outside, about 2 minutes more. Transfer to a bowl and repeat with the remaining 2 Tbs. oil and the second batch of artichokes. Reduce the heat to medium and add the reserved cooked artichokes to the ones in the skillet, along with the garlic. Cook, stirring, until fragrant, about 1 minute. Add ½ cup of water and the lemon juice; bring to a boil. Reduce the heat to low, cover, and simmer until just tender, about 20 minutes. Uncover the pan, stir in the parsley and mint, raise the heat to medium, and simmer until any remaining liquid is mostly evaporated, 1 to 2 minutes. Season to taste with salt and pepper, and serve.

Stem Sell

If you're lucky enough to find artichokes with long stems still attached, trim the cut ends and peel the outer skin of the stems. Finely slice them and add them to any artichoke recipe. The flavor is similar to that of the bottom.





shaved baby artichokes with lemon, arugula, and parmigiano

The clean, fresh taste of baby artichokes makes them perfect for eating raw. A mandoline or food processor easily transforms a whole baby artichoke into thin, elegant slivers.

Serves 8 as a first course

- 3 Tbs. fresh lemon juice
- 21/2 Tbs. extra-virgin olive oil
 - 1 tsp. finely grated lemon zest Kosher salt and freshly ground black pepper
- 8 baby artichokes, trimmed but left whole (see Test Kitchen, p. 87)
- 10 oz. baby arugula (12 cups)
- 1 cup loosely packed torn basil leaves
- 6 oz. Parmigiano-Reggiano, thinly shaved (2 cups)

In a small bowl, whisk the lemon juice, oil, lemon zest, 1/2 tsp. salt, and 1/4 tsp. pepper. Blot the baby artichokes dry with a dishtowel. With a mandoline or food processor fitted with a 2-mm slicing blade, very thinly slice the artichokes lengthwise. As you work, immediately return the artichoke slices to the lemon water. When all the artichokes are sliced, drain, blot dry, and transfer the slices to a large bowl and toss with enough of the dressing to lightly coat (whisk first to recombine). Let sit for about 5 minutes. Toss in the arugula and basil. Arrange the salad on a platter or individual serving plates and garnish with the shaved Parmigiano. Drizzle the remaining dressing over the salad and sprinkle with salt and pepper.

steamed artichokes with tarragon-mustard vinaigrette

Steaming is the most basic way to cook artichokes. In this recipe, aromatics like peppercorns and bay leaves in the cooking water add extra flavor.

Serves 4

FOR THE VINAIGRETTE

- 1 small shallot, minced
- 1 Tbs. red wine vinegar Sea salt
- 1 tsp. Dijon mustard
- 1 tsp. whole-grain mustard
- 1/2 cup extra-virgin olive oil
- 2 Tbs. chopped fresh tarragon
- 1 Tbs. chopped fresh flat-leaf parsley

FOR THE ARTICHOKES

- 6 1x3-inch strips lemon zest, white pith removed
- 1 Tbs. black peppercorns
- 2 dried bay leaves
- 2 thyme sprigs
- 2 3- to 4-inch sprigs fresh tarragon Kosher salt
- 4 large artichokes, trimmed (see Test Kitchen, p. 87)

MAKE THE VINAIGRETTE

Mix the shallot with the vinegar and 2 pinches sea salt and let sit for 5 minutes to mellow the flavors. Whisk in the two mustards and then slowly whisk in the olive oil in a slow, steady stream. When the oil has been incorporated, add the tarragon and parsley. (You can refrigerate overnight, but return to room temperature before serving.)

PREPARE THE ARTICHOKES

In a 6- to 8-quart stockpot, combine 2 cups water with the lemon zest, peppercorns, bay leaves, thyme, tarragon, and 1 tsp. salt and bring to a boil over high heat. Put a steamer basket in the pot and arrange the artichokes bottom side down in the basket. Sprinkle the artichokes with 1 tsp. salt. Cover, reduce the heat to a simmer, and steam until completely tender and the leaves pull away easily, 30 to 45 minutes. Serve the artichokes hot or at room temperature with individual dipping bowls of the vinaigrette.



Taleggio is a semisoft Italian cheese. Look for it in well-stocked supermarkets and specialty stores.

Serves 4 as a main, 8 as an appetizer

- 5 baby artichokes, trimmed (see Test Kitchen, p. 87)
- 5 Tbs. extra-virgin olive oil Kosher salt and freshly ground black pepper
- 2 medium leeks (white and light green parts only), trimmed, washed, and thinly sliced (1½ cups)
- 6 large eggs
- 3 oz. Taleggio cheese, cut into ¼-inch cubes (about ½ cup)
- 1/4 cup chopped fresh flat-leaf parsley
- ½ tsp. chopped fresh thyme

Dry the artichokes, cut in half lengthwise, and slice lengthwise about ½ inch thick.

Heat 2 Tbs. of the olive oil in a 10-inch nonstick skillet over medium heat. Add the artichokes, a pinch of salt, and a couple of grinds of pepper. Cook the artichokes until lightly browned on one side, about 4 minutes. With a wide spatula, turn them over and cook until lightly browned on the other side, about

1 minute. Add ¼ cup water and bring to a boil. Reduce the heat to low, cover, and simmer until tender, about 4 minutes. Remove the cover and cook until any remaining liquid is evaporated. Transfer to a small bowl.

Add 2 Tbs. of the oil and the leeks to the pan with a pinch of salt. Increase the heat to medium low and cook, stirring occasionally, until soft and tender, 10 to 12 minutes. Transfer to the bowl with the artichokes.

Whisk the eggs in a medium bowl. Add the artichokes, leeks, Taleggio, parsley, thyme, and ½ tsp. salt.

Position an oven rack 6 inches from the broiler and heat the broiler on high. Wipe out the skillet and heat the remaining 1 Tbs. oil over medium-low heat. Pour in the egg mixture and cook until the bottom is light golden (use a spatula to peek), about 4 minutes. Slide the spatula under the bottom to keep it from sticking. Put the pan under the broiler and cook until the eggs are set and the top is golden-brown, about 3 minutes more. Slide onto a serving platter and serve warm or at room temperature.

Artichokes: A Guide

Though artichokes are grown in the United States year-round, they peak from March to May (with another small peak in October). Here's what you'll find in your market.

Green Globe artichokes

are the most common variety available in the U.S. Round in winter and spring and more conical in summer and fall, they're buttery and meaty, and great for steaming and eating whole or for stuffing. You can also pare them down to hearts and bottoms (see Test Kitchen, page 87). Globes are usually too tough to eat raw.

Baby artichokes come from the same plants as the globe artichoke, though they are much smaller. They grow on smaller stems and receive fewer nutrients than their large counterparts (think of them as the runts of the litter). Tighter than globes, they have tenderer leaves and an undeveloped and edible choke that doesn't need to be removed. This makes them ideal for shaving and eating raw.

Shop and Store

Shop Look for artichokes that feel dense and weighty, with tight leaves. They should be bright and green, without brown marks. And check the cut stem: The fresher the artichoke, the lighter color the stem end will be.

Store In the crisper drawer of the refrigerator, unwashed artichokes will keep for up to a week. Once artichokes are cut, their aromatic oils oxidize and darken, which is why it's important to rub them with lemon juice and soak them in lemon water while prepping them for cooking (see Test Kitchen, page 87).



Learn how to make marinated artichoke hearts and get a bonus recipe at FineCooking.com/extras.

artichoke bottoms with shrimp, lemon butter, and herbed breadcrumbs

These stuffed artichoke bottoms are impressive appetizers but also make an elegant main course for two.

Serves 6 as an appetizer

FOR THE BREADCRUMBS

- 3 Tbs. extra-virgin olive oil
- 3 Tbs. chopped fresh flat-leaf parsley
- 1 Tbs. chopped fresh thyme
- 1 clove garlic, minced
- 11/2 cups coarse day-old breadcrumbs

FOR THE ARTICHOKES AND SHRIMP

Kosher salt

- 6 large artichokes, trimmed down to bottoms (see Test Kitchen, p. 87)
- 34 lb. medium (51 to 60 per lb.) shrimp, peeled and deveined
- 1½ Tbs. extra-virgin olive oil
- 1/4 tsp. cayenne
 Freshly ground black pepper
- 6 Tbs. unsalted butter
- 3 Tbs. chopped fresh flat-leaf parsley
- 2 Tbs. fresh lemon juice

MAKE THE BREADCRUMBS

Heat the oil in a 10-inch skillet over medium heat. Add the parsley, thyme, and garlic. Cook, stirring, until fragrant, about 1 minute. Add the breadcrumbs and increase the heat to medium high. Cook, stirring, until the breadcrumbs are golden-brown and crisp, about 5 minutes. Immediately transfer to a bowl lined with paper towels. (The crumbs may be made up to 1 day ahead; cool and store in an airtight container at room temperature.)

PREPARE THE ARTICHOKES AND SHRIMP

Position a rack in the center of the oven and heat the oven to 400°F.

In a 3- to 4-quart saucepan, bring 4 cups of water to a boil over high heat. Add 2 Tbs. salt, drop the artichokes in, and cook until tender, about 10 minutes. Remove from the water with a slotted spoon. Spread out on a clean cloth to cool and dry.

Heat a 10- to 11-inch cast-iron skillet over high heat. In a large bowl, toss the shrimp with 1 Tbs. of the olive oil, the cayenne, a pinch of salt, and a few grinds of pepper. Working in two batches, sear the shrimp in the hot pan, turning once, until lightly browned on the edges and opaque throughout, 1 to 2 minutes per side. Transfer each batch of shrimp to a medium bowl.

In a small saucepan, gently melt the butter over low heat. When the butter is just starting to foam, add 2 Tbs. of the chopped parsley. Let the parsley sizzle in the butter for 1 or 2 minutes and then whisk in the lemon juice. Add the butter mixture to the bowl with the shrimp and toss.

Oil an 8x10-inch baking dish with the remaining ½ Tbs. oil and arrange the artichoke bottoms stem side down in the dish. Season with salt and pepper. Pile 5 to 6 shrimp in the center of each artichoke bottom, including some but not all of the butter. Top with the breadcrumbs and drizzle the remaining butter and the shrimp juices over the top. Sprinkle with the remaining 1 Tbs. parsley and bake until heated through, about 10 minutes. Serve immediately.

Sara Jenkins is the chef and owner of Porchetta in New York City and the co-author of Olives & Oranges: Recipes & Flavor Secrets from Italy, Spain, Cyprus & Beyond. ■





A NEW WAY TO COOK FISH

Olive Oil Poaching

It's all about the texture: This foolproof three-step method delivers the silkiest, most luxurious fish you've ever had. BY MOLLY STEVENS



POACHING FISH—gently cooking it in a liquid over low heat—is a classic French technique. Traditionally, the poaching liquid is a light broth, known as a court bouillon, and the finished fish comes out delicious, light, and flaky.

That classic technique is the foundation for a different way of cooking fish—poaching in olive oil. Put simply, this method involves submerging a piece of fish (or shrimp) in a bath of warm olive oil and then cooking it in the oven at a low temperature to perfect doneness. The fish emerges with an incredibly tender, silky texture and a pure seafood flavor that's hard to achieve with any other cooking method. Surely, there's no better way to pay tribute to a perfectly fresh piece of seafood.

$Three\ Keys\ to\ Olive\ Oil\ Poaching$

The Fish The best fish for olive oil poaching are rich in flavor and firm in texture—salmon, halibut, tuna, and shrimp all fit the bill. Make sure your fish steaks or fillets are at least ¾ inch thick (1 inch is even better).

The Oil Be sure to use extra-virgin olive oil for poaching, because its rich flavor will penetrate the fish. But use a modest brand—not your precious drizzling oil—as you'll need quite a lot of it.

The Pan Choose a straight-sided sauté pan or saucepan that will hold the fish in a single layer. It's fine to crowd the pan as long as the pieces don't overlap.

Food styling by Samantha Seneviratne



olive oil poached shrimp with ginger-tomato sauce

Orzo flecked with fresh basil makes a delicious accompaniment.

Serves 4

FOR THE SHRIMP

- 11/2 lb. jumbo shrimp (16 to 20 per lb.), peeled and deveined
- ½ tsp. finely grated orange zest
- 1/2 tsp. freshly grated ginger
- 1/4 tsp. crushed red pepper flakes Kosher salt
- 4 to 6 cups extra-virgin olive oil

FOR THE SAUCE

- 2 Tbs. extra-virgin olive oil
- small yellow onion, finely chopped (about 34 cup) Kosher salt
- 2 medium cloves garlic, minced
- 1 Tbs. freshly grated ginger
- ½ tsp. finely grated orange zest
- 1 14.5-oz. can diced tomatoes
- 1 Tbs. fresh orange juice
- 1/2 tsp. granulated sugar

POACH THE SHRIMP

In a mixing bowl, toss the shrimp with the orange zest, ginger, pepper flakes, and ¾ tsp. salt. Let sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°F.

Pour 1 inch of oil into a medium (10-inch) straight-sided sauté pan. Heat over low heat until the oil reaches 120°F, 2 to 3 minutes. Slide the shrimp into the oil and immediately transfer the pan to the oven. Poach until the shrimp are opaque throughout (cut into one to check), 25 minutes. With a slotted spoon, transfer to a wire rack and blot on both sides with paper towels to remove excess oil.

MAKE THE SAUCE

While the shrimp poach, heat the oil in a medium skillet over medium-high heat. Add the onion and a pinch of salt. Cook, stirring frequently, until soft and translucent, about 4 minutes. Add the garlic, ginger, and orange zest and cook, stirring, until fragrant, 1 minute more. Add the tomatoes and their juices, orange juice, and sugar and simmer for 5 minutes to meld the flavors. Purée the sauce in a food processor. Return to the pan, season to taste with salt, and keep warm over low heat until the shrimp are ready.

Distribute the tomato sauce among 4 serving plates, arrange the shrimp on top of the sauce, and serve.

About Time

One of the remarkable things about this technique is that the timing is virtually foolproof. Twenty-five minutes is the magic number for perfectly cooked seafood. This timing depends on letting the fish sit at room temperature for about an hour before poaching; straight-from-the-fridge fish would dramatically lower the temperature of the oil and throw off the cooking time.

The best doneness indicator is the appearance of white droplets of albumin (protein) on the outside of the fish. You can also use a paring knife to make a small cut in a piece of the fish to visually check for doneness

olive oil poached salmon with indian spices

Serve with basmati rice and sautéed spinach or watercress.

Serves 4

- 1 large clove garlic Kosher salt
- 1 tsp. garam masala
- 1 tsp. cumin seed, toasted and ground
- 1 tsp. coriander seed, toasted and ground
- 1/4 tsp. cayenne
- 4 to 6 cups extra-virgin olive oil
- 4 %- to 1-inch-thick skinless centercut salmon fillets (6 to 7 oz. each)
- 4 lemon or lime wedges

Peel and smash the garlic clove and a pinch of salt to a paste, either with a mortar and pestle or by mincing and then mashing it with the side of a chef's knife. Combine the garlic, garam masala, cumin, coriander, cayenne, and 1 tsp. salt in a small bowl. Add just enough of the oil to turn the spice mixture into a smooth paste, 1 to 2 tsp. Rub the spice paste all over the salmon and let it sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°F.

Measure the thickness of the fillets and pour the same depth of oil into a 10-inch straight-sided sauté pan. Heat over low heat until the oil reaches 120°F, 2 to 3 minutes. Put the salmon fillets in the oil in a single layer and immediately transfer the pan to the oven. Poach until a few small whitish droplets rise to the surface of the fillet, 25 minutes. Transfer the salmon to a wire rack to drain for a few minutes. Serve warm with lemon or lime wedges.





olive oil poached halibut with fennel and saffron

Serve with Israeli couscous or butter-braised radishes and peas. Serves 4

- 2 tsp. fennel seed
- 1/8 tsp. saffron (about 35 threads) Kosher salt
- 4 1-inch-thick halibut steaks (6 to 7 oz. each)
- 4 to 6 cups extra-virgin olive oil

In a small (8-inch) skillet over medium-low heat, toast the fennel seeds until fragrant and just starting to color, about 3 minutes.

Add the saffron, shake to combine, and immediately remove from the heat and cool. Grind the fennel and saffron to a fine powder in a mortar and pestle or spice grinder. Add 1 tsp. salt and stir to combine. Sprinkle the spice mixture all over the halibut and rub lightly so it adheres. Let the fish sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°F.

Measure the thickness of the halibut steaks and add the same depth of oil to a 10-inch straightsided sauté pan. Heat over low heat until the oil reaches 120°F, 2 to 3 minutes. Put the halibut steaks in the oil in a single layer and immediately transfer the pan to the oven. Poach until a few small whitish droplets rise to the surface of the steaks and the fish near the bone maintains a trace of transparency, 25 minutes. Transfer the halibut to a wire rack to drain for a few minutes. Remove the skin and bones before serving.



CooksClub members: Watch a video on olive oil poaching at FineCooking .com/extras.

olive oil poached tuna with caper and olive vinaigrette

Serve with a colorful medley of roasted root vegetables.

Serves 4

FOR THE TUNA

- 1 clove garlic Kosher salt
- 1 tsp. finely chopped fresh rosemary
- 1/2 tsp. freshly ground black pepper
- 4 to 6 cups extra-virgin olive oil
- 4 1-inch-thick tuna steaks (6- to 7-oz. each)

FOR THE VINAIGRETTE

- 1/3 cup fresh flat-leaf parsley
- 2 Tbs. capers, rinsed and drained
- 4 Kalamata olives, pitted
- 1 clove garlic, chopped
- 2 tsp. white wine vinegar
- 14 tsp. granulated sugar
- ½ cup extra-virgin olive oil Kosher salt, as needed

POACH THE TUNA

Peel and smash the garlic clove and a pinch of salt to a paste, either with a mortar and pestle or by mincing and then mashing it with the side of a chef's knife. Combine the garlic paste, rosemary, 1 tsp. salt, and the pepper in a small bowl. Add just enough oil to turn the spice mixture into a smooth paste, about ½ tsp. Rub the paste over the tuna—it will be sparse. Let the tuna sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°F.

Measure the thickness

of the tuna steaks and add the same depth of oil to a 10-inch straight-sided sauté pan. Heat over low heat until the oil reaches 120°F, 2 to 3 minutes. Put the tuna steaks in the oil in a single layer and immediately transfer the pan to the oven. Poach until a few small whitish droplets rise to the surface of the tuna and the center of the fish is rosy, 25 minutes.

MAKE THE VINAIGRETTE

While the fish poaches, combine the parsley, capers, olives, garlic, vinegar, and sugar in a blender and blend to a coarse purée. With the motor running, pour the olive oil through the hole in the blender's lid and purée until incorporated. Taste for salt (it may not need any) and set aside.

Transfer the tuna to a wire rack to drain for a few minutes. Serve with the vinaigrette spooned over each steak.

Molly Stevens is a Fine Cooking contributing editor and author of the award-winning book All About Braising. □

TIP

What to do with the leftover oil

Depending on the recipe, you'll be using 4 to 6 cups of oil to poach the fish. The good news is that you can use the oil a couple more times to poach more seafood. Let it cool to room temperature and then strain it through a fine sieve lined with a coffee filter. Stop straining before you reach the bottom, as any liquid released from the seafood will have settled there. Discard this last bit. Store covered in the refrigerator for up to three weeks.



Eggs Benedict

The best-ever brunch classic or a chef's innovative interpretation. Which will you choose? BY JOHN ASH AND SCOTT CONANT



shares his perfectly classic recipe. The key is delicious simplicity—poached fresh eggs, Canadian bacon, toasted English muffins, and a buttery one-bowl hollandaise sauce.



New York chef Scott Conant gives the classic a creative spin by poaching eggs and bacon, rolling them in an English muffin crumb crust, and deep-frying them until crunchy on the outside and molten inside. Served on a bed of frisée, the dish is dressed with a lemony vinaigrette.

JOHN SAYS,

"Some dishes are perfect just the way they are, and this is one of them. It introduced the concept of an elegant brunch, and I say, don't mess with it."

eggs benedict

If you can't find Canadian bacon, you can substitute ham in this recipe. Serves 4

- 2 tsp. white wine vinegar
- 8 large eggs
- 2 Tbs. salted butter, softened
- 4 English muffins, split in half
- 8 1/4-inch-thick rounds of Canadian bacon
- 1 recipe Hollandaise Sauce (below) Pinch of paprika, for garnish (optional) Thinly sliced fresh chives, for garnish (optional)

Pour enough water into a 10- to 12-inch skillet so that it's three-quarters full. Add the vinegar and bring to a simmer over mediumhigh heat. Gently break the eggs into the water around the edge of the skillet, which will help keep the eggs together. Lower the heat to medium low and simmer until the eggs are just set, about 3 minutes; the yolks should still be runny. (Alternatively, add the eggs to the simmering water, turn off the heat, cover the skillet, and let them sit for 4 to 5 minutes.) Remove the eggs from the skillet with a slotted spoon and set aside on a warm papertowel-lined plate. If the eggs have any feathery edges, you can trim them if you like. Meanwhile, toast and butter the muffin halves.

Heat a 10-inch skillet over medium-high heat and cook 4 slices of the bacon, flipping once, until heated through and browned in spots, about 1 minute per side. Transfer to a large plate and repeat with the remaining slices. To serve, put two muffin halves on a warm plate, top each with a slice of the bacon and a poached egg, and spoon over about 1/4 cup

of the hollandaise sauce. Garnish with a sprinkle of paprika and some chives (if using). Repeat with the remaining ingredients and serve immediately.

THE CLASSIC

HOLLANDAISE SAUCE

Here's the trick to making this simple sauce: Whisk it over simmering water so the egg yolks cook gently and don't curdle.

Yields about 1½ cups

- 4 large egg yolks
- 2 Tbs. fresh lemon juice
- 1 tsp. Dijon mustard (optional)
- 6 oz. (12 Tbs.) unsalted butter, melted Pinch of cayenne or a few drops of hot pepper sauce Kosher salt

Whisking melted butter into egg yolks and lemon juice makes for a rich and creamy sauce.

Position a large heatproof bowl over a pot of barely simmering water, making sure the bottom of the bowl doesn't touch the water. In the bowl, whisk the yolks, lemon juice, and mustard (if using) until well combined. Gradually whisk in the butter in a thin stream and keep whisking until the sauce is thick enough for the whisk to leave tracks that hold for a couple of seconds, 1 to 2 minutes. If the sauce is too thick, whisk in a few drops of hot water to thin it. Whisk in the cayenne or hot sauce and season to taste with salt. Keep the sauce warm in its bowl set over the simmering water, whisking occasionally, until ready to use.



Watch a live Eggs Benedict smack-down in our test kitchen at FineCooking.com/extras.

deep-fried bacon and eggs with lemon and egg vinaigrette

This vinaigrette is a spin on hollandaise, but it's not emulsified into a smooth sauce. To save time, start preparing the English muffins before you begin cooking the bacon and eggs. **Serves 4**

FOR THE BACON AND EGGS

- 6 slices bacon
 Olive oil cooking spray
- 1 Tbs. chopped fresh flat-leaf parsley
- 4 extra-large eggs
 Kosher salt

FOR THE VINAIGRETTE

- 3 extra-large eggs
- 34 cup extra-virgin olive oil
- 2 Tbs. fresh lemon juice
- 1 Tbs. chopped fresh flat-leaf parsley
- 1½ tsp. finely grated lemon zest
 - 1 anchovy fillet, finely chopped Kosher salt

FOR THE CRUST

- 2 English muffins, split in half Kosher salt
- 2¼ oz. (½ cup) all-purpose flour
- 2 extra-large eggs Vegetable oil, for frying

TO SERVE

1 small head frisée (about 5 oz.), torn into bite-size pieces (about 5 cups)

COOK THE BACON AND EGGS

Bring a 6-quart pot of water to a boil over high heat.

Working in batches if necessary, cook the bacon in a 12-inch skillet over medium heat, flipping occasionally, until crisp, about 6 minutes. Drain on a paper-towel-lined plate and discard the bacon fat in the pan. When the bacon is cool, mince it and set aside.

Line four 4-oz. cups or ramekins with plastic wrap, leaving 3 inches of plastic hanging over the edges on all sides. Spray a thin coating of cooking spray on the plastic wrap. Cut a large piece of plastic wrap into 4 strips.

Sprinkle the parsley and then the bacon evenly among the cups. Crack one egg into each cup and season each egg with a pinch of salt. Gather up the loose ends of each piece of plastic wrap, pushing out as much air as possible. Twist the plastic wrap a few times to create a ball shape. Tie each pouch closed with one of the plastic strips.

Put the plastic-wrapped eggs in the boiling water and cook until the egg whites are firmly set but the yolk is still runny, about 4 minutes.

Remove the eggs from the water with a slotted spoon and transfer to a plate. Chill in the refrigerator until cool, at least 30 minutes and up to 2 hours.

MAKE THE VINAIGRETTE

Put the eggs in a small saucepan and cover with cold water. Bring to a brisk simmer over medium-high heat. Reduce the heat to low to maintain a gentle simmer and cook the eggs for 10 minutes. While the eggs are cooking, prepare an ice bath. Transfer the eggs to the ice bath and let cool completely.

When cool, peel the eggs and grate them on the fine holes of a box grater.

In a medium bowl, combine the grated eggs, oil, lemon juice, parsley, zest, and anchovy. Season to taste with salt. The vinaigrette will be thick and won't emulsify.

MAKE THE CRUST

Position a rack 6 inches from the broiler and heat the oven to 200°F.

Arrange the English muffins in a single layer on a rimmed baking sheet. Dry them in the oven for 1 hour; then turn the broiler to high and toast the muffins until golden-brown, 1 to 2 minutes. Let cool completely.

In a food processor, pulse the muffins into fine crumbs. Season with a pinch of salt and set aside in a wide, shallow bowl. Put the flour in another wide, shallow bowl and season with a pinch of salt. Put the eggs in a third wide, shallow bowl, season with a pinch of salt, and beat.

Pour enough vegetable oil into a 4-quart pot to fill it to a 2-inch depth and heat it to 350°F over medium-high heat.

While the oil is heating, remove the plastic-wrapped eggs from the refrigerator and cut the plastic just below the tie. Peel off the remaining plastic. Working with one egg at a time, gently dredge in the flour and then the egg mixture, shaking to remove any excess. Gently coat the egg with the crumb mixture. Transfer the egg to a large plate and repeat the process with the remaining eggs.

Fry the breaded eggs until golden-brown and warmed through, about 90 seconds. Drain on a paper-towel-lined plate.

SERVE

Divide the frisée among 4 plates. Arrange one egg on top of the frisée on each plate, spoon some of the sauce over the frisée, and serve.

John Ash is the founder and chef of John Ash & Co. restaurant in Santa Rosa, California.
Scott Conant is the chef at Scarpetta restaurants in New York City and Miami. □

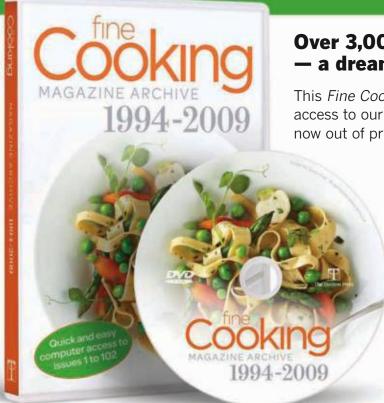


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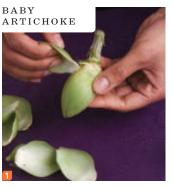




TECHNIQUE

How to prepartichokes

Here are four ways to clean and trim artichokes for the recipes beginning on page 70. For all methods, have ready a bowl of water and two halved lemons. Squeeze three of the halves into the water $\,$ (see Acidulated Water, below) and reserve one half. As you work,



Snap off the dark-green outer leaves of the artichoke until only the pale, tender inner leaves remain.



Cut off the top 1/4 inch of the artichoke.



Trim the stem end and any dark parts around the bottom.



Rub the reserved lemon half over all the cut ends.



Cut off the bottom of the stem, leaving about 1/2 inch.



Pull off any small fibrous dark leaves around the base.



Cut off the top 1/2 inch of the artichoke.



Using scissors, trim off the sharp, pointed tips of the remaining leaves.

GLOSSARY

Acidulated water

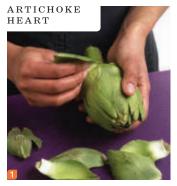
Acidulated water is a culinary term that refers to a mixture of water and an acid, such as vinegar, lemon, or lime juice. It's used to prevent certain fruits and vegetables from browning, or oxidizing, when cut and exposed to air. Artichokes are especially prone to oxidation, and that's why we recommend immediately rubbing their cut surfaces with extra lemon juice before submerging them in acidulated water.

-Melissa Pellegrino



rub the reserved lemon half over the cut surfaces and immediately put the trimmed artichokes in the lemon water to slow the oxida-

tion. Wet a clean dishtowel in the lemon water and put it over the artichokes to keep them submerged. —Sara Jenkins



Snap off the dark-green outer leaves of the artichoke until only the pale, tender inner leaves remain.



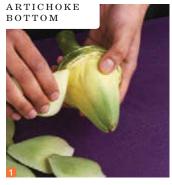
Cut off the top third of the artichoke and all but 1 inch of the stem.



Using a paring knife, peel away the tough outer layer of the stem and remove the base of the leaves all around.



Cut the artichoke in half lengthwise. With a spoon or melon baller, scoop out and discard the hairy choke and thorny inner leaves.



Snap off the dark-green outer leaves of the artichoke until only the pale, tender inner leaves remain.



Cut off the leaves at the base.



Using a paring knife, cut off the stem (you'll need a flat bottom) and remove the base of the leaves all around.



With a spoon or melon baller, scoop out and discard the hairy choke and thorny inner leaves.







Use parchment for a richer braise

In the recipe for Spaghetti with Creamy Braised Garlic and Leeks on page 21, a piece of parchment is placed between the braising vegetables and the lid. Why? As the food braises, vapors rise, hit the pan's lid, and drip back down. The farther they travel, the more they dilute. The parchment reduces the headroom in the pan, so the vapors travel less and become more concentrated, giving you a richer sauce. —Samantha Seneviratne



TIP

What to do with leftover brioche

Once you've had your fill of freshfrom-the-oven brioche (page 48), it's time to get creative with the leftovers. Here are some of the ways to use up your extra brioche.

Chocolate-raspberry bread pudding

Cube brioche and mix with some eggs, milk, chopped chocolate, and raspberry jam. Put in a baking dish and bake until golden and puffed.

Brioche churros Cut the brioche into 1-inch-thick strips. Dip in beaten egg and pan-fry in butter in a nonstick skillet until golden-brown on both sides. Dip in a mixture of granulated sugar and finely grated orange zest.

Walnut and brioche stuffing Cut the brioche into medium-size cubes and dry out. Mix with chopped walnuts, sautéed shallots, and lots of chopped fresh flat-leaf parsley. Add some chicken broth and bake until heated.

Eggs in a basket Cut a round hole in the center of each of two slices of brioche. Melt some butter in a nonstick skillet over medium heat. Add the brioche slices and toast on one side. Flip and then crack an egg into each hole. Continue cooking until the eggs are done to your liking. Sweet panzanella salad Soak dried brioche cubes in a honey-lime dressing. Toss with chopped seasonal fruit and a generous amount

Fish skewers with brioche croutons Toast some brioche cubes in garlic butter. Alternate the bread on skewers with thin lemon slices, fresh bay leaves, and chunks of swordfish, and then grill.

of torn mint leaves.

Ultimate grilled cheese $\ Make\ a$ grilled cheese sandwich with slices of brioche, sliced Italian fontina cheese, and crispy slices of pancetta.

-M.P. and S.S.

TECHNIQUE

How to clean a soft-shell crab

WHENEVER POSSIBLE, soft-shell crabs should be purchased alive so they're at their freshest. Store live soft-shells uncovered in the fridge on ice for no more than one day.



Rinse the crab under cold running water.



Using a pair of poultry shears, quickly cut off the front of the crab about 1/4 inch behind the eyes. This kills the crab.



Lift up the tapered points on each side of the top shell to reveal the gills. Pull out and discard them.



Turn the crab over and pull off the bottom part of the shell, called the apron. -S.S.



INGREDIENT

Agave nectar

Agave nectar flavors the Garden Party Cocktail on page 38, but this natural sweetener is more than just a drink mixer. It comes in light and dark varieties, the light being very mild—almost neutral—while the dark has a deeper, almost maple-like flavor. Unlike honey, agave doesn't crystallize, and it dissolves easily. Here are several ways we like to use agave:

Agave granola Mix rolled oats, dried fruit like cranberries or golden raisins, chopped nuts, and sunflower seeds with light agave and bake in the oven until toasted and crunchy. Agave and orange smoothie In a blender combine plain yogurt with mixed frozen fruit, a splash of orange juice, and a few tablespoons of dark agave.

Agave and balsamic glazed baby back ribs Combine dark agave with balsamic vinegar and a sprig of thyme and reduce in a small saucepan until syrupy. Brush on par-cooked



baby back ribs and grill over medium-high heat, glazing the ribs often until nicely caramelized. Cedar-planked salmon with agave soy marinade Whisk soy sauce, dark agave, a little lime juice, ginger, and chopped scallion. Marinate a side of salmon in the mixture for an hour or two. Pat the salmon dry and grill on a cedar

Agave as a

You can substitute agave for most other sweeteners, but some experimentation may be needed when substituting in a baked-good recipe, because the agave will alter the chemistry of the recipe. Agave is about 40 percent sweeter than sugar, so to substitute for white or brown sugar, use about % cup agave for every cup of sugar, and reduce other liquids in the recipe by about ¼ cup. To substitute agave for maple syrup or honey, use an equal amount.

plank, brushing a few times with the marinade at the beginning of cooking. Sautéed radishes with agave and chives Sauté quartered radishes in a little butter with a pinch of salt and pepper. Toss with a vinaigrette of citrus juice, light agave, and chopped chives. -M.P. and S.S.

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WHERE TO BUY IT

caesar salad, page 30

- 1-quart Pyrex measuring cups, \$5.99, bedbathandbeyond.com, 800-462-3966.
- Wüsthof Ikon Blackwood 9-inch chef's knife, \$295, cutleryand more.com, 800-650-9866.
- KitchenAid 4-speed blender, \$99.99, shopkitchenaid.com, 800-541-6390.
- Cuisinart 3-cup Mini-Prep Plus food processor, \$39.95, surlatable.com, 800-243-0852.
- Oxo GoodGrips box grater,
 \$17.99, oxo.com, 800-545-4411.

From cooking.com, 800-663-8810:

- Cuisinart nonstick baking sheet, \$16.95.
- All-Clad MasterChef 2-quart saucepan, \$114.95.
- French beechwood mixing spoon, \$3.95.

menus, page 96

• Wine recommendations courtesy of Patrick Watson at Smith and Vine and the Brooklyn Wine Exchange, both in Brooklyn, New York. For more wine ideas, go to smithandvine.com or call 718-243-2864.



soft-shell crabs,

• Lodge Logic 12-inch cast-iron skillet, \$33.95, lodgemfg.com, 423-837-7181.

artichokes, page 70

• Antique plate on page 72 courtesy of Main Street Antiques Center, Woodbury, Connecticut, 203-263-0046.

leg of lamb,

- Caper berries, \$6.95 for a 6-oz. jar, tienda.com, 800-710-4304.
- **Kefalotyri cheese**, \$5.99 for 8 oz., christosmarket.com, 866-608-8147.
- Green cardamom pods, \$8.99 for 2 oz., kalustyans.com, 800-352-3451.

cheesecake, page 62

preserving, page 18

• Fresh morel mushrooms,

800-367-4709.

About \$39 for 1 lb., earthy.com,

• Cuisinart Elite Collection 14-cup food processor, \$279.99, bedbathandbeyond.com, 800-462-3966.

good life, page 32

 Photographed at New Morning Natural and Organic, Woodbury, Connecticut.

olive oil poaching, page 76

• CDN professional deep-fry and candy thermometer, TCG400, \$12.95, chefsresource.com, 866-765-2433.

asian noodles, page 40

 Beer recommendations courtesy of Chris Remy of Stinky Bklyn, Brooklyn, New York, 718-522-7425.

page 48 • Taylor Con

brioche,

- Taylor Connoisseur instant-read thermometer, \$15.99, cookware.com, 888-478-4606.
- ½-inch pastry brush, \$1.95, chefgadget.com, 800-797-0352.
- 8½x4½-inch Chicago Metallic commercial loaf pan, \$13, surlatable.com, 800-243-0852.
- KitchenAid Professional 600 stand mixer, \$399.99, shopkitchenaid.com, 800-541-6390.
- Large rimmed baking sheet, \$9.95, cooking.com, 800-663-8810.
- Plastic dough scraper, \$1.05, foodservicedirect.com, 800-425-4679.

From chefsresource.com, 866-765-2433:

- OXO bench knife and board scraper, \$7.95.
- Salter Aquatronic kitchen scale, 11-lb. capacity, \$59.95.

From fantes.com, 800-443-2683:

- 3-inch brioche à tête molds, \$2.39 each.
- 7-inch brioche à tête molds, \$8.99 each.

From williams-sonoma.com, 877-812-6235:

- 10-piece glass bowl set, \$38.
- 11x16-inch cooling rack, \$10.

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drinks, page 37

- Herradura agave nectar, \$9 for a 23.2-oz. bottle, caskstore.com, 415-424-4844.
- Sheep Dip blended scotch whiskey, \$39.99 for a 750-ml bottle, gothamwines.com, 212-932-0990.
- Lunazul Blanco Tequila, \$22.60 for a 750-ml bottle, wallywine.com, 888-992-5597.
- Matusalem Gran Reserva rum, \$42 for a 750-ml bottle, drinkupny.com, 800-658-8149.
- Cruzan Single Barrel Estate rum, \$33 for a 750-ml bottle, drinkupny.com, 800-658-8149.
- Chandon Brut Classic, \$16.94 for 750-ml bottle, saratogawine.com, 877-493-6532.

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www.vikingrange.com/wheretobuy

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|--|---------------|---------------|----------------|-------------|------------------|----------------|-----------------|-----------------|--------------|----------------|--------------|
| SOFT-SHELL CRABS, P. 15 | | | | | | | | | | | |
| Soft-Shell Crab Sandwiches with Spicy Tartar Sauce | 600 | 320 | 34 | 35 | 35 | 6 | 11 | 15 | 115 | 1380 | 2 |
| GARLIC, P. 20 | | | | | | | | | | | |
| Spaghetti with Creamy Braised Garlic and Leeks | 650 | 220 | 17 | 87 | 24 | 12 | 8 | 2 | 60 | 540 | 6 |
| Garlic-Infused Mashed Potatoes and Celery Root | 290 | 100 | 6 | 43 | 11 | 7 | 3 | 0.5 | 25 | 520 | 5 |
| Roasted Garlic (per 1 Tbs.) | | 30 | 1 | 7 | 3.5 | 0 | 2.5 | 0 | 0 | 20 | 0 |
| MAKE IT TONIGHT, P. 22 | | | | | | | | | | | |
| Skirt Steak Tacos with Spicy Sour Cream | 560 | 270 | 32 | 42 | 30 | 9 | 16 | 3 | 75 | 700 | 7 |
| Chicken Soup with Lime and Hominy | 320 | 100 | 29 | 27 | 12 | 4 | 4 | 3 | 65 | 680 | 4 |
| Tilapia with Scallions and Black Bean Sauce | 410 | 70 | 39 | 45 | 8 | 2 | 3 | 2 | 85 | 870 | 1 |
| Linguine with Roasted Asparagus and Almond Pesto | 430 | 130 | 14 | 61 | 15 | 2 | 9 | 2.5 | 0 | 390 | 5 |
| Sautéed Spinach with White Beans and Pine Nuts | 180 | 90 | 9 | 21 | 10 | 1 | 6 | 2.5 | 0 | 530 | 8 |
| Quick Chocolate Bread Pudding | 440 | 170 | 11 | 61 | 19 | 11 | 6 | 1 | 125 | 370 | 3 |
| FOOD SCIENCE, P. 28 | 400 | 220 | 21 | 0 | 20 | 10 | 10 | 1.5 | 110 | 410 | 1 |
| Beer-Buttered Roasted Rib-Eye with Beer and Cider Sauce | 460 | 320 | 21 | 8 | 36 | 18 | 13 | 1.5 | 110 | 410 | 1 |
| CAESAR SALAD, P. 30 Classic Caesar Salad | 260 | 160 | 8 | 17 | 18 | 9 | 6 | 1.5 | 45 | 760 | 4 |
| Garlic-Butter Croutons (per ½ cup) | 130 | 80 | 2 | 10 | 9 | 5 | 2 | 0 | 25 | 210 | 1 |
| GOOD LIFE, P. 32 | 130 | | _ | 10 | J | | _ | | 2.5 | 210 | |
| Grilled Vegetable Salad with Feta | 240 | 160 | 6 | 16 | 18 | 4.5 | 11 | 1.5 | 15 | 390 | 4 |
| DRINKS, P. 37 | | | _ | | | | | | | | |
| Garden Party Cocktail | 180 | 0 | 0 | 13 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Queen Bee Mojito | 130 | 0 | 0 | 14 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| Fresh Mamie Taylor | 200 | 0 | 0 | 18 | 0 | 0 | 0 | 0 | 0 | 0 | 0 |
| ASIAN NOODLES, P. 40 | | | | | | | | | | | |
| Chicken Noodle Soup with Lemongrass | 500 | 130 | 35 | 59 | 15 | 2 | 7 | 3.5 | 45 | 930 | 5 |
| Rice Noodles with Shrimp and Cilantro | 350 | 100 | 16 | 45 | 12 | 1 | 7 | 3.5 | 125 | 840 | 1 |
| Chinese Egg Noodles with Five-Spice Pork | 820 | 450 | 32 | 61 | 50 | 11 | 24 | 10 | 130 | 1560 | 4 |
| Crispy Noodle Cakes with Hoisin Chicken | 750 | 310 | 42 | 60 | 35 | 4 | 18 | 11 | 95 | 1240 | 4 |
| Udon with Tofu and Stir-Fried Vegetables | 540 | 170 | 24 | 71 | 19 | 2 | 9 | 4.5 | 0 | 820 | 8 |
| Peanut Soba with Stir-Fried Beef and Broccoli | 540 | 230 | 30 | 51 | 25 | 4.5 | 12 | 6 | 25 | 1800 | 5 |
| AUTHENTIC BRIOCHE, P. 48 | | | | | | | | | | | |
| Authentic Brioche (per 3-inch brioche) | 270 | 120 | 6 | 29 | 14 | 8 | 4 | 1 | 115 | 380 | 1 |
| LEG OF LAMB, P. 56 | | | | | | | | | | | |
| Slow-Roasted Leg of Lamb with Mint and Lemon | 710 | 270 | 97 | 3 | 30 | 9 | 15 | 2.5 | 295 | 520 | 0 |
| Lamb Niçoise Salad with Potatoes and Fava Beans | 620 | 350 | 33 | 35 | 39 | 7 | 26 | 4.5 | 130 | 1330 | 6 |
| Moussaka Gratinée | 400 | 220 | 27 | 14 | 25 | 9 | 12 | 2 | 125 | 1020 | 4 |
| Indian Lamb Curry with Green Beans and Cashews | 530 | 220 | 40 | 41 | 24 | 8 | 11 | 2.5 | 110 | 800 | 6 |
| CHESECAKE, P. 62 | F20 | 220 | 0 | 40 | 20 | 20 | 10 | 2.5 | 170 | 200 | 1 |
| Classic Cheesecake Triple-Ginger Cheesecake | 520 520 | 320 320 | 8 | 43 45 | 36 35 | 20 | 10 | 1.5 | 170 165 | 390 380 | 1 |
| Dulce de Leche Caramel Cheesecake | 600 | 330 | 8 | 61 | 37 | 20 | 10 | 2 | 175 | 410 | 1 |
| Extreme Chocolate Cheesecake | 610 | 350 | 8 | 61 | 39 | 22 | 10 | 1.5 | 155 | 380 | 2 |
| Crème Brûlée Cheesecake | 550 | 350 | 8 | 45 | 40 | 21 | 11 | 1.5 | 180 | 310 | 1 |
| Amaretto Cheesecake | 590 | 350 | 9 | 53 | 38 | 21 | 11 | 2.5 | 175 | 380 | 1 |
| ARTICHOKES, P. 70 | 000 | 000 | | 00 | 00 | | | 2.0 | | 000 | · |
| Quick-Braised Baby Artichokes with Garlic, Mint, and Parsley | 210 | 120 | 6 | 20 | 14 | 2 | 10 | 1.5 | 0 | 300 | 10 |
| Artichoke Bottoms with Shrimp, Lemon Butter, and Breadcrumbs | 340 | 200 | 15 | 24 | 23 | 9 | 11 | 2 | 115 | 560 | 9 |
| Shaved Baby Artichokes with Lemon, Arugula, and Parmigiano | 100 | 60 | 5 | 6 | 7 | 2 | 3 | 0.5 | 5 | 160 | 3 |
| Steamed Artichokes with Tarragon-Mustard Vinaigrette | 320 | 240 | 6 | 19 | 27 | 4 | 20 | 3 | 0 | 570 | 9 |
| Artichoke, Leek, and Taleggio Frittata | 190 | 130 | 8 | 6 | 15 | 4 | 8 | 1.5 | 165 | 280 | 2 |
| OLIVE OIL POACHED FISH, P. 76 | | | | | | | | | | | |
| Olive Oil Poached Salmon with Indian Spices | 400 | 170 | 39 | 2 | 19 | 2 | 12 | 3.5 | 105 | 370 | 1 |
| Olive Oil Poached Shrimp with Ginger-Tomato Sauce | | 190 | 28 | 8 | 22 | 3 | 15 | 2.5 | 250 | 920 | 0 |
| Olive Oil Poached Halibut Steaks with Fennel and Saffron | | 350 | 26 | 1 | 39 | 6 | 25 | 4 | 85 | 430 | 0 |
| Olive Oil Poached Tuna with Caper and Olive Vinaigrette | 500 | 320 | 40 | 2 | 36 | 6 | 23 | 5 | 65 | 540 | 0 |
| EGGS BENEDICT, P. 82 | | | | | | | | | | | |
| Eggs Benedict | 650 | 410 | 30 | 29 | 47 | 24 | 15 | 4 | 665 | 1450 | 2 |
| Hollandaise Sauce (per ¼ cup) | 240 | 230 | 2 | 1 | 26 | 16 | 7 | 1.5 | 200 | 170 | 0 |
| Deep-Fried Bacon and Eggs with Lemon and Egg Vinaigrette | 680 | 520 | 20 | 19 | 58 | 11 | 37 | 7 | 460 | 880 | 2 |

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional ingredient amounts or servings is given, the smaller amount or portion

is used. When the quantities of salt and pepper aren't specified, the analysis is based on ¼ tsp. salt and ½ tsp. pepper per serving for entrées, and ½ tsp. salt and ½ tsp. pepper per serving for side dishes.



Backyard Memorial Day Picnic

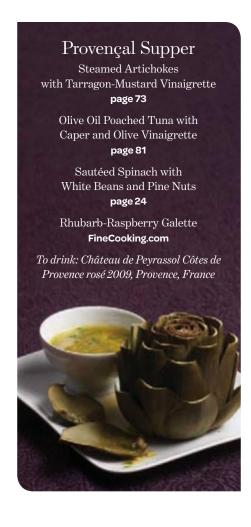
Soft-Shell Crab Sandwiches with Spicy Tartar Sauce page 16

Grilled Vegetable Salad with Feta page 33

> Lemon Bars FineCooking.com

To drink: Fresh Mamie Taylor page 38





Vegetarian Night

Shaved Baby Artichokes with Lemon, Arugula, and Parmigiano-Reggiano

page 73

Linguine with Roasted Asparagus and Almond Pesto

page 24

Quick Chocolate Bread Pudding page 23

To drink: Conti di Buscareto Lacrima di Morro d'Alba 2008, The Marche, Italy





Mother's Day Brunch

Deep-Fried Bacon and Eggs with Lemon and Egg Vinaigrette page 85

> Authentic Brioche page 50

Jam and Butter

Mixed Berries with Vanilla Bean Syrup

FineCooking.com

To drink: Bruder Dr. Becker Scheurebe Sekt 2007, Rheinhessen, Germany



Greek Easter

Dolmades

FineCooking.com

Slow-Roasted Leg of Lamb with Mint and Lemon

page 58

Garlic-Infused Mashed Potatoes and Celery Root page 21

Roasted Asparagus

Classic Baklava

FineCooking.com

To drink: Domaine Skouras white 2008, Peloponnese, Greece



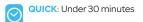
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MAKE AHEAD: Can be completely prepared ahead (may need reheating and a garnish to serve)





Carl Warner

A photographer creates fantastical worlds with broccoli forests and mozzarella skies. BY LISA WADDLE

Fine Cooking: How would you explain what it is that you do? Warner: I'm a photographer; I think artist is too grand a title. I make foodscapes and photograph them.

FC: Where do you get your ideas? Warner: I go to the fruit and veg market with a camera and take photos, then come back and make drawings. Then I go back to buy the produce, which can take me a while. I pick over a lot of potatoes to find the one that looks just like the rock I need.

FC: How did the foodscaping idea come to you?

Warner: I had been a photographer for a decade and was looking to do something unusual; I wanted to get my work noticed. I started with mushrooms, experimenting with them as trees. Those first few images were quite surreal.

FC: Does your work make you hungry?

Warner: I'm around food all day, but it's not about eating. I'll have something like 20 food stylists and model makers working with me, and we spend days gluing things and sticking pins in them. We made this ocean out of salmon once, and it was a messy, smelly thing.

FC: So you wouldn't want to eat your art at the end of the day? Warner: It usually takes three to four days to make and shoot a foodscape, so no. The problem with working with food is that you have to work very quickly.

FC: You don't shoot the scenes all at once then?

Warner: I shoot the foreground first, then the middle, then the background. The time I did a London skyline, it took all day to make St. Paul's Cathedral out of melons, corn, and carrots. The plan was to build the Houses of Parliament out of asparagus, but we had to stop and shoot St. Paul's first, to avoid the church starting to rot before we were halfway through the houses.

FC: Other than unusually shaped produce, what inspires you? Warner: The photographer Ansel Adams. And films such as The Wizard of Oz and Charlie and the Chocolate Factory. And skylines.

FC: Real skylines?

Warner: It's getting to the point where I look at skylines and start to replace the buildings with food in my mind.



Watch a slide show of Warner's foodscapes at FineCooking.com/extras.

the dish

Name: Carl Warner

Age: 45

Job: Foodscape photographer

Started: 1999

Where: London

Known for: Using food to recreate natural landscapes and city skylines

Find out more: carlwarner.com

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The frastion comes pouring out:



pan-fried australian lamb chops with tomato mozzarella salad





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